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UNITED STATES DEPARTMENT OF AGRICULTURE
BIBLIOGRAPHICAL BULLETIN No. 6

Washington, D. C.
Issued June 1945

A

BIBLIOGRAPHY ON DEHYDRATION OF FOODS

1938-43

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GENERAL

Anonymous. (1)

ARMY SPECIFICATIONS FOR DEHYDRATED FOODS. Food Indus. 15(2): 71, 125-127. February 1943. 389.8 F737

Tentative specifications for soup mixtures—dehydrated, powdered, and paste—and for baked beans and tomato juice cocktail.

——— (2)

ARMY SPECIFICATIONS FOR DEHYDRATED FOODS. Food Indus. 15(3): 52-53, 115-116. March 1943. 389.8 F737

Tentative specifications for dried eggs and cream of Swiss cheese soup.

——— (3)

ARMY SPECIFICATIONS FOR DEHYDRATED FOODS. Food Indus. 15(3): 58, 120-122. May 1943. 389.8 F737

Dried eggs and cheese.

——— (4)

ARMY WILL EXPERIMENT WITH DEHYDRATED FOODS. Food Indus. 12(8): 70. August 1940. 389.8 F737

"To be usable by the army for field work, dehydrated products must be packed in airtight and waterproof containers, and carton cases must be gas-proof."

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[1] Although this bibliography covers the years 1938-43, it includes a few references to publications issued in 1944.

Call numbers following the citations are those of the United States Department of Agriculture Library, unless otherwise noted. Abbreviations used are those in United States Department of Agriculture Miscellaneous Publication 337, Abbreviations Used in the Department of Agriculture for Titles of Publications. Items marked with an asterisk (*) have not been examined.

ANONYMOUS. (5)
THE BATTLE FOR FOOD. West. Canner and Packer 35(5): 1-60. May 1943. 286.83 W522

A special issue devoted to problems of food production including labor, processing, and dehydration.

——— (6)
BEANS BY BOLTZ; BUT BEANS ARE ONLY PART OF THE STORY OF F. W. BOLTZ CORP. AT ITS DEHYDRATED SOUP PLANT IN LOS ANGELES. West. Canner and Packer 35(2): 43-44. February 1943. 286.83 W522

Five types of dehydrated soup are being produced at the plant described.

——— (7)
COLD-DRIED FOODS. Mod. Refrig. 43(505): 77. April 1940. 295.8 M72

"Sub-freezing point process. A small-scale plant, designed to dry foodstuffs at low temperatures, has been in operation at the Low Temperature Research Station during the past year on behalf of the Food Investigation Board of the Department of Scientific and Industrial Research. Many different foods have been dried . . . and . . . the products obtained are in general superior to those obtained by other methods of drying."

Also published, under title "Vacuum Drying of Foodstuffs," in Soc. Chem. Indus. Jour. Chem. and Indus. 59: 263. April 1940. 382 M31C

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COMMERCIAL DEHYDRATION OF FOOD. Mfrs. Rec. 111(9): 30-31, 50, 52. September 1942. 297.8 M31

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COMMERCIAL DEHYDRATION OF FOODS: A SIGNIFICANT WARTIME DEVELOPMENT. Northwest. Miller 211(14): 6, 20-21. Sept. 30, 1942. 298.8 N81

——— (10)
COMMUNITY FOOD DEHYDRATION. Ga. Agr. 35(6): 12-13. March 1943. 276.8 G29

——— (11)
COMPRESS DEHYDRATED FOODS TO SAVE SPACE. Natl. Provisioner 108(4): 11. Jan. 23, 1943. 286.85 N21

——— (12)
COMPRESSED DEHYDRATED FOODS. Fibre Containers 28(2): 66-68. February 1943. 286.8 F44

Review of recent developments and prospects.

——— (13)
COMPRESSED FOOD WRAPPED IN CELLOPHANE SAVES CARGO SPACE. Sci. Amer. 168: 265-266. June 1943. 470 Sci25

——— (14)
COMPRESSING DEHYDRATED FOOD. Mfrs. Rec. 112(1): 28-29. January 1943. 297.8 M31

Thirty to eighty percent more space saved by new process which removes air. Chart shows how compression saves cargo space.

——— (15)
COMPRESSION OF DEHYDRATED FOODS WILL SAVE SHIPPING SPACE. Food Indus. 15(2): 74-75. February 1943. 389.8 F737

A method of compression of dehydrated material after quick freezing reduces bulk from 30 to 80 percent and is reported to improve keeping qualities.

——— (16)
CONSIDER THE FOOD ENGINEER. Acco Press 20(12): 6-9. December 1942. 6 Ac2

Lists drying plants in Texas.

ANONYMOUS. (17)

CONTROLLED STORAGE REQUIRED FOR DEHYDRATED FOOD—HIGH TEMPERATURES CAUSE DETERIORATION. Ice and Refrig. 104(6): 327-328. June 1943. 295.8 Ic2

Urges wider use of cold-storage facilities and speedier movement through distribution channels.

——— (18)

DEHYDRATED AND RECONSTITUTED FOODS DEMONSTRATION. Amer. Dietet. Assoc. Jour. 19: 35-37. January 1943. 389.8 Am34

Discussion of exhibit at Detroit meeting of American Dietetic Association.

——— (19)

DEHYDRATED FOOD RESEARCH BY U. S. BRINGS RESULTS. ARMY WILL BUY 18,000,000 POUNDS OF VEGETABLES, OTHER PRODUCTS THIS SEASON. West. Canner and Packer 34(6, i. e. 5): 11-12. May 1942. 286.83 W522

Development, production, and problems of the dehydrated food industry.

——— (20)

DEHYDRATED FOODS. Food Manufacture 17: 291-293. October 1942. 389.8 F736

A summary of the conference held in July 1942 under the auspices of the Nutrition Society and the Food Group, Society of Chemical Industry on dehydration of foods and the effect on their nutritional value.

Short summaries are given of the following papers: The Principles and Practice of Food Dehydration, by Dr. F. Kidd. Dehydrated Foods: (a) Meat and Eggs, by Drs. E. M. Cruickshank, J. G. Sharp, and E. C. Bate-Smith; (b) Fish, by Dr. G. A. Reay; (c) Vegetables, by Drs. R. J. L. Allen, J. Barker, and L. W. Mapson. Utilisation of Dehydrated Foods, by Sir Joseph Barcroft.

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DEHYDRATED FOODS: THE WAR HAS GIVEN IMPETUS TO THIS SMALL INDUSTRY AND THE FUTURE IS BRIGHT. Amer. Exporter 130(5): 14-15. May 1942. Libr. Cong. HF1.A5

Also *in* Rev. de Agr. [Dominican Repub.] 34: 352-355. Jan./Feb. 1943. 8 R323

Description of the development of the industry and of methods of dehydrating.

——— (22)

DEHYDRATED FOODS TO THE FORE. Mod. Packaging 14(8): 37-38. April 1941. 309.8 M72

On soup mixes and methods of packaging them.

——— (23)

DEHYDRATED FOODSTUFFS: VAST AND RAPIDLY GROWING INDUSTRY. Times Trade and Engin. (n. s.) 54(958): 9. December 1943. 286.8 T482

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DEHYDRATION AND VITAMIN STABILITY. Nutr. Rev. 1: 187-189. April 1943. 389.5 N953

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DEHYDRATION; HUGE INCREASE IN DEMANDS FOR DRIED COMMODITIES TAXES PRESENT OUTPUT. West. Grower and Shipper 14(3): 7-8, 16. February 1943. 280.38 W52

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THE DEHYDRATION INDUSTRY IN WAR-TIME. Brit. Food Jour. 45(533-534): 31-32, 41-42. April-May 1943. 389.8 B77

In three parts; part 1 not available.

Situation and developments in the dehydration of milk, eggs, and vegetables.

*ANONYMOUS. (27)

DEHYDRATION; MODERN DEVELOPMENT OF ANCIENT PRACTICE OF DRYING FOOD IS A KEY WEAPON OF THE UNITED NATIONS; ITS POSSIBILITES TO HUMANITY ARE ENORMOUS. Scope, November 1942, pp. 24-27+.

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DEHYDRATION THROUGH ELECTRONICS. Quick Frozen Foods 6(2): 57, 62. September 1943. 389.8 Q4

Megatherm process of food dehydration.

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DEHYDRATION TRAINING COURSES TO BE CONDUCTED; PRELIMINARY INFORMATION ON FIRST DEHYDRATION TRAINING SCHOOL SPONSORED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE TO BE HELD AT THE WESTERN REGIONAL RESEARCH LABORATORY, ALBANY, CALIFORNIA. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(1): 20-21. September 1942. 389.8 F94

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DEHYDRATOR MESS; WPB PROGRAM FOR MANUFACTURE OF HOME UNITS. Business Week, No. 729, pp. 24, 26. Aug. 21, 1943. 280.8 Sy8

——— (31)

DEHYDRATOR'S DAY. Business Week, No. 655, p. 58. Mar. 21, 1942. 280.8 Sy8

Account of the development and future of the dehydrating industry. Includes a set of rules drawn up by the National Dehydrators' Association to help those who want to get started.

——— (32)

DEHYDRATORS TOLD PRODUCTION INCREASE OF 400 PERCENT NEEDED. Canning Age 24: 52. January 1943. 286.83 C165

Topics discussed are quality, production increase, and packaging. Statistics of the 1943 requirements of various dehydrated products are given in detail.

——— (33)

DRIED FOODS. Lancet [London] 243: 186-187. 1942. 448.8 L22

"Report of the Nutrition Society on the improved methods of drying meat, eggs, fish and vegetables, and on the economic importance of dried foods."—Biol. Abs. 17: 391. February 1943.

——— (34)

DRIED SOUPS . . . ARE CHEAPER AND EASIER ON TRANSPORTATION FACILITIES. CU DISCUSSES PACKAGING, REPORTS TEST RESULTS ON SEVERAL TYPES. Consumer Rpts., Tech. Sect. 8(2): 35-37. February 1943. 321.8 C762

Flavor ratings, with other information concerning composition, cost, and cooking time, given in tabular form for a number of varieties.

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ELECTRICITY IN NEW FOOD PROCESS: DEHYDRATION DEVELOPMENT. Electrician 131: 151-153. Sept. 10, 1943.

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EVAPORATION IN THE FOODSTUFFS INDUSTRY, A REVIEW OF THE PRINCIPLES INVOLVED, WITH SOME EXAMPLES OF RECENT PLANTS. Food 8 (87): 86-94, illus. December 1938. 389.8 F738

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FOOD DEHYDRATION AND AIR CONDITIONING. Heating and Ventilating 39(12): 35-50. December 1942. 291.8 H35

Discusses dehydrated food, methods of drying, types of dryers, dryer design, and packaging.

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FOOD DEHYDRATION; POTENTIAL USE OF METALS. Steel 112(14): 76, 78-79; (15): 72-73, 76. Apr. 5, 12, 1943. Libr. Cong. TS300. I745

ANONYMOUS. (39)

FOOD TECHNOLOGISTS HAIL DEHYDRATION. Mod. Packaging 15(11): 58, 90. July 1942. 309.8 M72

Development of the industry, including methods of processing and packaging.

——— (40)

FOOD TECHNOLOGISTS STUDY FOOD PACKAGING IN WARTIME. Food in Canada 3(6): 27-28. June 1943. 389.8 F7323

Account of the session of the Institute of Food Technologists conference in St. Louis, devoted to packaging. Includes reports on: The Container Situation as Affected by War, by F. S. Leinbach; Containers for Heat Processed Foods, by C. P. Ball; Fibre and Export Food Containers, by Maj. James D'A. Clark; and Compression of Dehydrated Foods, by B. E. Proctor and J. C. Sluder.

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FOODS IN MINIATURE. Mod. Packaging 16(7): 46-47. March 1943. 309.8 M72

Compressed dehydrated foods.

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GRAHAM'S DRIED FOODS HAVE SERVED ON MANY FRONTS. Canad. Food Packer 14(4): 11-14. April 1943. 286.83 C166

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HOME DEHYDRATION STARTS TO LOSE SOME OF ITS GLAMOR. Ill. State Hort. Soc. News Letter 5, pp. 3-4. August 1943. 81 I16N

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HOW DEHYDRATED FOODS ARE BEING PACKAGED. Food Indus. 14(7): 47-51. July 1942. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, pp. 47-51. New York [1943.] 389.3 F733

Discusses Government requirements.

——— (45)

HOW TO DRY FOODS AT HOME TO BOOST YOUR WARTIME RATIONS. Pop. Sci. Monthly 143: HW257-HW260. July 1943. 470 P81

——— (46)

JOHN BULL EATS AMERICAN. LEND-LEASE FOOD SHIPMENTS CAUSE MAJOR CHANGES IN BRITISH DIET HABITS. DEHYDRATED EGGS, MILK, VEGETABLES, AND EVEN MEATS OPEN VISTAS OF NEW POSTWAR MARKETS—AT HOME AND ABROAD. Business Week, No. 667, pp. 35-36, 38, 40, 42. June 13, 1942. 280.8 Sy8

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JOINT DEHYDRATION COMMITTEE MEMBERSHIP EXPANDED. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 99, 125. December 1942. 389.8 F94

"The dehydration committee is now responsible for the requirements of dehydrated soups, milk, eggs and meats, as well as for fruits and vegetables." Names of the members of the committee and of the nine subcommittees are listed.

Similar information in Canner 96(2): 12, 23. Dec. 12, 1942. 286.83 C16

——— (48)

LABORATORY TESTS ON DEHYDRATION. Quick Frozen Foods 5(6): 14. January 1943. 389.8 Q4

Tests conducted by the Food Research Laboratories, Inc., of N.Y., on vitamin content before and after the dehydration process and after accelerated stability tests.

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LAND O' LAKES CREAMERIES, INC.; NORTHWEST'S GREAT DAIRYING INDUSTRY FIGHTS IN THE WAR WITH DEHYDRATION. Com. West 85(25): 9-11. June 19, 1943. 286.8 C733

History of the organization, including information on the production of dried eggs and milk.

ANONYMOUS. (50)
LIGHT CARGO. Mod. Indus. 5(4): 46-50, 52, 54, 56, 58, 60. April 1943. 280.8 M72

Development and future prospects of the dehydration industry.

——— (51)
LOW TEMPERATURES NEEDED FOR DEHYDRATED FOODS. D and W 42(3): 19. March 1943. 288.8 T68

"From the report of the Research Committee, National Assn. of Refrigerated Warehouses, presented at the war-time warehousing industry conference of the American Warehousemen's Assn."
Storage and transportation.

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MORE DRIED FOODS. Business Week, No. 650, pp. 36-38. Feb. 14, 1942. 280.8 Sy8

Enormous increase in the need for animal protein—milk, eggs, and cheese—for Lend-Lease brings expansion in processing plants.

——— (53)
MORE FOOD FOR MORE PEOPLE. Forecast 59(3): 18-19, 52, 56. March 1943. 321.8 F76

Recent developments in dehydration and compression of food.

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NEW ARMY SPECS. West. Canner and Packer 35(1): 37-42. January 1943. 286.83 W522

Tables give tentative U. S. Army specifications for dehydrated food packages, vegetables, fruits, and soups.

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POINTERS ON DEHYDRATION GIVEN AT CONFERENCE. Food Indus. 14(6): 74-75. June 1942. 389.8 F737

Report of dehydration conference held at University of California, May 1-2, 1942.

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POINTERS ON DEHYDRATION GIVEN BY TECHNOLOGISTS. Food Indus. 14(5): 76-77. May 1942. 389.8 F737

Report of the symposium on dehydration, American Institute of Nutrition, Boston, Apr. 1, 1942.

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RUSH TO DEHYDRATE: ARMY AND LEND-LEASE WILL AID FOOD PROCESSORS TO BUILD NEW PLANTS, IMPROVE QUALITY, AND ESTABLISH GRADES. Business Week, No. 649, p. 28. Feb. 7, 1942. 280.8 Sy8

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SQUEEZING THE WATER OUT OF FOOD: CARRYING WATER IN FOOD TO ENGLAND IS MUCH LIKE CARRYING COALS TO NEWCASTLE; THAT'S WHY LEND-LEASE SHIPMENTS INCLUDE SO MANY WATERLESS FOODS. U. S. Agr. Adjust. Admin. Consumer's Guide, Feb. 1, 1942, pp. 8-10. 1.94 Ad422

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TABLOID FOOD—AND ITS PREPARATION. Indian Inform. 13:196-197. Oct. 15, 1943. 280.8 In25

Processing and dehydration of foods and their pressing into tabloids or briquettes.

——— (60)
A TENFOLD SAVING OF TONNAGE. Fortune 26(1): 22, 26. July 1942. 110 F772

Outlook for dehydration industry during and immediately after the war.

ANONYMOUS. (61)

WHAT'S AHEAD FOR DEHYDRATED FOODS: AN INDUSTRY WITH VAST FUTURE POTENTIALITIES BUT ONE UNLIKELY TO PROVE AN IMMEDIATE EL DORADO. Advertising and Selling 35 (6): 34, 36. June 1942. 238.28 Ad

——— (62)

WHERE DO DEHYDRATED FOODS STAND TODAY? Canner 95(8): 13, 24, 28. July 25, 1942. 286.83 C16

Includes statements of progress and quantity output for such foods as fruits and vegetables, soup, apples, citrus juice concentrates, and meats.

——— (63)

WILL DEHYDRATED FOODS REDUCE TRANSPORTATION NEEDS? D and W 42(10): 87. October 1943. 288.8 T68

AITKEN, H. C. (64)

HOW CANADA DEHYDRATES FOODS. Food Indus. 14(5): 41-42. May 1942. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, pp. 52-53. New York. [1943.] 389.8 F733

An account of the activities of five plants working under Government supervision.

AMERICAN INSTITUTE OF FOOD DISTRIBUTION, INC. (65)

FOOD INSTITUTE'S FIRST FINDINGS FROM DEHYDRATED FOOD SURVEY. Amer. Inst. Food Distrib., Inc., Weekly Digest 29 (20): 6-9. May 23, 1942. 286.83 Am33

A general review of the dehydrating industry including a list of companies and their production figures for 1941-42.

APPLE, S. B. (66)

DEHYDRATION—ITS IMPORTANCE TO THE GROWER. Mich. State Hort. Soc. Ann. Rpt. (1942) 72: 69-73. 81 M58

A survey of the dehydration situation and of the problems involved in the dehydration process.

ASSÉN JORDANOW, J. DE. (67)

DESHIDRATACIÓN. Esnea 30(1258): 1, 3. Sept. 17, 1943. 44.8 Es5

Describes methods and advantages of dehydration.

B., H. R. (68)

DEHYDRATED FOODSTUFFS IN THE TROPICS. Trop. Agr. [Trinidad] 20:1-3. January 1943. 26 T754

Recommends the establishment of a dehydrating industry in the dry Tropics of the British Colonial Empire, to combat undernourishment.

BALLS, A. K. (69)

THE FATE OF ENZYMES IN PROCESSED FOODS. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 36-39. October 1942. 389.8 F94

BARKER, A. (70)

DEHYDRATION OF FOODSTUFFS. Indus. Chem. and Chem. Mfr. 19:159-162, 274-279. March, May 1943. 382 In22

Gives a short history of the development of dehydration, together with a description of various types of dryers and methods of drying.

BARNHART, M., and MILLER, M. (71)

PRESERVING THE POINTS—SUGGESTED READINGS ON FOOD PROCESSING. Libr. Jour. 68: 511-515. June 15, 1943. 243.8 L61

A discussion-bibliography.

BATCHELDER, E. L. (72)

HOME DRYING METHODS AND THEIR EFFECT ON THE PALATABILITY, COOKING QUALITY, AND NUTRITIVE VALUE OF FOODS. Amer. Jour. Pub. Health 33: 941-947. August 1943. 449.8 Am3J

BEAVENS, E. A. (73)

ADVANCES IN METHODS OF FOOD DEHYDRATION. Rural New Yorker 102: 202, 218. Apr. 3, 1943. 6 R88

BEAVENS, E. A. (74)
FOOD DEHYDRATION: A REVIVED INDUSTRY. Rural New Yorker 52: 34-35, 36. Jan. 23, 1943. 6 R88

BEROLZHEIMER, R. (75)
VICTORY CANNING, PRESERVING, DRYING, SMOKING AND PICKLING OF FRESH FOODS FOR FUTURE USE. 64 pp. Chicago, Consolidated Book Publishers, Inc. 1942. 389.3 B45

BERZAGHI, M. N. (76)
DESHIDRATAÇÃO E SECAGEM DOS PRODUTOS AGRÍCOLAS. Ouro Branco 9(1): 11. May 1943. 72.8 Ou7

BIRGFELD, C. E. (77)
CANNED AND DRIED FOODS: UNITED STATES EXPORT TRADE IN 1938. 30 pp. Washington, D. C., U. S. Bur. of Foreign and Domestic Com., Foodstuffs Div. 1938. 157.55 Un323

1937 edition has title: "United States Export Trade: Canned Fruits and Vegetables and Dried Fruit in 1937."

BLACK, W. W., and LEINBACH, F. S. (78)
PACKAGING OF DEHYDRATED FOODS. Amer. Mangt. Assoc. Packaging Ser. 7, pp. 29-47. New York, 1943. 280.38 Am3

Summary of first part *in* Fibre Containers 28(5): 70-71. May 1943. 286.8 F44

BOHANNON, E. S. (79)
FOOD PRESERVATION BY ELECTRIC DEHYDRATION. 18 pp. St. Louis, Mo., U. S. Rural Electrif. Admin. 1943. [Processed.] 1.933 F73

BOLTON, K. (80)
DEHYDRATION REALLY WORKS. Calif. Cult. 90: 543. Oct. 16, 1943. 6 C12

BOOHER, L., HARTZLER, E. R., and HEWSTON, E. M. (81)
A COMPILATION OF THE VITAMIN VALUES OF FOODS IN RELATION TO PROCESSING AND OTHER VARIANTS: A SUMMARY OF THE VITAMIN A, THIAMIN, ASCORBIC ACID, VITAMIN D, AND RIBOFLAVIN VALUES OF FOODS IN TERMS OF INTERNATIONAL UNITS OR ABSOLUTE WEIGHTS OF THESE VITAMINS, AS RECORDED IN THE LITERATURE THROUGH DECEMBER 1940. U. S. Dept. Agr. Cir. 638, 244 pp. 1942. 1 Ag84C

"The first column of the table (pp. 6-228) contains an alphabetized classification of the foods for which some one or more vitamin values were available. Subheadings, such as 'dried' or 'canned' are included under various foods, whenever there were sufficient data to warrant such a subclassification. . . ."

BOUYOUCOS, G., and CARDINELL, H. A. (82)
A METHOD FOR INDICATING THE MOISTURE CONTENT OF FOODS DURING DEHYDRATION. Science (n. s.) 98: 435-436. Nov. 12, 1943. 470 Sci2

BRABENDER, G. J. (83)
STUDIES ON WATER-VAPOR PERMEABILITY OF PAPER CONTAINERS FOR DRY FOODS. Inst. Food Technol. Proc. 1940: 227-235. 389.9 In7

BRANSON, H. K. (84)
DEHYDRATION—A NEW AND VIGOROUS INDUSTRY. D and W 42(6): 6-8, 46. June 1943. 288.8 T68

BRESSMAN, E. N. (85)
NEW FOOD PROCESSES TO BENEFIT THE AMERICAS. U. S. Dept. Com. Foreign Com. Weekly 9(5): 11, 37. Oct. 31, 1942. 157.54 F763

Tells briefly of recent progress which has been made in preserving foods by dehydration and mentions possible benefits from increased production of dehydrated foods.

BRIAN, C. R. (86)
DEHYDRATE FOODS AT HOME. Prairie Farmer 115(9): 14, 17. May 1, 1943. 6 P883B

BURTON, L. V. (87)
WHERE TO LOCATE THAT DEHYDRATION PLANT. Food Indus. 15(2): 72-73, 125. February 1943. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, ed. 2, pp. 50-52. New York. 1943. 389.8 F733

Some of the problems to be considered are: supply of raw materials, labor, water supply, waste disposal, odor, prevailing temperatures, and humidities.

BUTTRILL, M. W., and RIDOUT, W. J., JR. (88)
HOME DEHYDRATION. Clemson Agr. Col. S. C. Ext. Serv. Cir. 243, 16 pp. Clemson. 1943. 275.29 C59C

CALDWELL, J. C. (89)
DEHYDRATION POSSIBILITIES IN TENNESSEE. Tenn. Planner 3: 67-73. January/February 1943. 280.7 T25T

Topics: How new plants are selected, cost of equipment, selling the product, financial aid for operators, possibilities in Tennessee, post-war possibilities.

CARVALHO E SILVA, O. M. DE. (90)
ALIMENTOS DESHIDRATADOS. Observador Econ. e Financ. 8:109-110. July 1943. 280.8 Ob72

CHACE, E. M. (91)
THE PRESENT STATUS OF FOOD DEHYDRATION IN THE UNITED STATES. U. S. Bur. Agr. Chem. and Engin. ACE-172, 14 pp. Washington, D. C. 1942. [Processed.] 1.932 A2Ag8

Also *in* Inst. Food Technol. Proc. 1942: 70-89. [1943?] 389.9 In7

A survey of present practices, with special attention to storage changes.

CHARLEY, V. L. S., and POLLARD, A. (92)
SPRAY-DRIED ROSE HIP POWDER. Nature [London] 152: 354-355. Sept. 25, 1943. 472 N21

A source of vitamin C.

CLEMSON AGRICULTURAL COLLEGE, SOUTH CAROLINA. EXTENSION SERVICE. (93)
DRYING FOOD FOR VICTORY MEALS. Clemson Agr. Col. S. C. Ext. Serv. Cir. 216, 8 pp. Clemson, 1942. 275.29 So8E

COURTNEY, C. J. (94)
WHAT THE HOME FOOD BUYER THINKS OF DEHYDRATED FOODS. Canner 97(10): 14-15, 28. Aug. 7, 1943. 286.83 C16

Summarizes results of a consumer survey in Omaha and Council Bluffs.

CROSSLEY, E. L. (95)
THE ROUTINE DETECTION OF CERTAIN SPORE-FORMING ANAEROBIC BACTERIA IN CANNED FOODS. Soc. Chem. Indus. Jour. Trans. and Commun. 60: 131-136. May 1941. 382 M31

A method utilizing a special milk medium is described. This method also permits a rough classification of bacterial types and has been extended to examination of nonsterile products such as raw milk, pasteurized milk, condensed milk, milk powder, cheese, dried vegetables, and seasoning materials.

CRUESS, W. V. (96)
DEHYDRATION OF FOODS IN WAR-TIME. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 105-107, 118. December 1942. 389.8 F94

Abstract of an address before the Industrial Group, Northern California Chemistry Society, October 1942.

Abstract also *in* Quick Frozen Foods 5(6): 15, 46; (7): 18, 45. January, February 1943. 389.8 Q4

Advantages, dehydrator types, procedures, role of enzymes, insect pests, research, and Army's needs.

CRUESS, W. V. (97)
GENERAL PRINCIPLES OF DEHYDRATION. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 356-361. August 1943. 389.8 F94

Constancy of weight and energy; latent heat of vaporization; effects of moisture content on heat requirements for drying; the functions of air in dehydration; measurement of relative humidity; relation of relative humidity of air to moisture content of dried product; effect of humidity on critical temperature; case hardening.

——— (98)
SOME OBSERVATIONS ON DEHYDRATION. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 265-268, 285, 300-302, 308, 331-333, 341. May-July 1943. 389.8 F94

DEARMOND, F. (99)
SQUARE MEALS IN SHIRT POCKETS: ARMY SUBSISTENCE MEN ARE EXCITED ABOUT DEHYDRATION WHICH PERMITS ONE FOOD SHIP TO DO THE WORK OF NINE. Nation's Business 30(9): 66, 68, 85. September 1942. 286.8 N212

DIXON, H. (100)
THROUGH THE DRIER. House and Gard. 84: 37, 53-54. August 1943. 80 H81

EARLY, J. (101)
MAN OUTWITS AN ANCIENT FOE; DEHYDRATION OF FOOD OVERCOMES SPOILAGE, MAY ABOLISH HUNGER. Barron's 22(29): 7. July 20, 1942. 284.8 B27

Description of the treatment of fruit and vegetables, clams and oysters, and butter. Dehydrated products are ideally adapted to military, naval and Lend-Lease requirements.

EIDT, C. C. (102)
THE MECHANICS OF DEHYDRATION. Food in Canada 2(12): 17-19. December 1942. 389.8 F7323

——— (103)
WHAT ARE THE COSTS OF DEHYDRATION? Food in Canada 3(9): 9-10. September 1943. 389.8 F7323

Apple-drying and potato-processing costs in particular are noted.

ERISMAN, J. L. (104)
PRINCIPLES AND APPLICATIONS OF DRYING OR DEHYDRATION. West. Soc. Engin. Jour. 47: 250-259. December 1942. 290.9 W522

EVANS, O. R. (105)
DEHYDRATION GOES MODERN. Canad. Business 16(6): 46-49; (7): 34-37, 98. June-July 1943. 287 C162

Describes the introduction of dehydration into Canada during the early part of the war, when it was necessary to dispose of an apple crop which could not be otherwise shipped, and outlines the dehydration process. Growth of the industry is noted. Methods for dehydrating fruits, vegetables, eggs, milk, and meat are included.

FARRELL, K. T. (106)
COMMERCIAL DEHYDRATED FOODS. Jour. Home Econ. 36(1): 16-17. January 1944. 321.8 J82

Notes work of the U. S. Department of Agriculture in the field of dehydration and the characteristics and qualities of dehydrated foods.

FERGUSON, F. P. (107)
FOOD DEHYDRATION WITH INFRA-RED RAYS. Food in Canada 3(9): 16-17. September 1943. 389.8 F7323

FISHER, C. D. (108)
RAPID MOISTURE DETERMINATION OF DRIED PRODUCTS. Canning Age 24: 255. April 1943. 286.83 C165

Gives the advantages and disadvantages of: (1) the "feel and guess" methods, (2) compression methods, (3) high-temperature methods, and (4) electrical methods.

FLEISHER, W. L. (109)
LET'S LOOK AGAIN AT DEHYDRATION. Home Gard. [N. Y.] 2(3): 22-24. September 1943. 80 H756

Warns of the difficulties of successful dehydration of foods, particularly in the home.

FOOD INDUSTRIES. (110)
DEHYDRATED FOODS MANUAL. Ed. 2, 80 pp. New York. 1943. 389.3 F733

Composed of articles reprinted from Food Industries.

FURNAS, J. C. (111)
WHY SHIP WATER? Country Gent. 111(10): 7, 44-45. October 1941. 6 C833

FYNE, R. C. (112)
APPLIANCE FIELD HUSTLES TO MEET DEMAND FOR HOME DEHYDRATION. Sales Mangt. 52(16): 66, 68, 70, 72. Aug. 1, 1943. 280.38 Sa32

——— (113)
HOTTEST NEWS ON THE FOOD FRONT: THE BOOM IN COMMERCIAL DEHYDRATION. Sales Mangt. 52(17): 54, 56, 60, 64-65. Aug. 15, 1943. 280.38 Sa32

GIANNINI, A. A. (114)
RELATION OF AIR CONDITIONING TO FOOD DEHYDRATION. Quick Frozen Foods 5(9): 30-31. April 1943. 389.8 Q4

GRAY, A. (115)
LESS WATER . . . MORE FOOD. Hoard's Dairyman 87: 544. Oct. 25, 1942. 44.8 H65

A popular article on dehydrated dairy products, eggs, fruits, vegetables, and meats.

HANNY, D. Y. (116)
HOME DRYING FOR HEALTH. N. Mex. Agr. Col. Ext. Cir. 173, 8 pp. State College. 1942. 275.29 N463E

HARCOURT, G. N. (117)
EFFECTIVE DRUM DRYING BY PRESENT-DAY METHODS. Chem. and Metall. Engin. 45: 179-182. April 1938. 381 E12

Notes on classification of drying methods, common double-drum type, offspring of double-drum drier, dip feed for adherent materials, original drum drier, and drum drying in vacuum.

HARMON, R. L. (118)
FROM MILK TO EGGS—"PRESTO-CHANGE." [U. S.] Farm Credit Adm. News for Farmer Coop. 9(6): 16-17. November 1942. 166.2 N47

Dehydration of milk and eggs by the Waconia Creamery Association of Waconia, Minn.

HARPER, L. K. (119)
DEHYDRATION, ITS POST-WAR FUTURE. 131 pp. New York, E. W. Williams Publications, Inc. 1943. 389.3 H23

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DRY FUTURE; DEHYDRATED FOODS HAVE DEMONSTRATED THAT THEY HAVE A PERMANENT PLACE AMONG AMERICAN PROCESSED PRODUCTS. West. Canner and Packer 34(13): 37-38. December 1942. 286.83 W522

——— (121)
ORGANIZATION, CONSUMER ACCEPTANCE, RESEARCH, AND COOPERATION WITH U. S. DEHYDRATING PROGRAM ARE AIMS OF NATIONAL ASSOCIATION. West. Canner and Packer 34(9): 36-37. August 1942. 286.83 W522

Producers of dehydrated eggs, milk, and meat are not included in the membership of the National Dehydrators' Association.

HARPER, L. K. (122)
PACKAGING DEHYDRATED FOODS. Amer. Mangt. Assoc. Packaging Ser. 1, 20 pp. New York. 1942. 280.38 Am3

Appears also, in shorter form, *in* Wooden Barrel 11(2): 10:11, 26, 32. October 1942. 99.82 W854.

——— (123)
RECENT DEVELOPMENTS IN THE PACKAGING OF DEHYDRATED FOODS. Food in Canada 3(11): 33. November 1943. 389.8 F7323

——— (124)
WHAT PACKAGES TO USE FOR DEHYDRATED FOODS. Food Indus. 14(7): 52-55. July 1942. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, pp. 43-46. New York. [1943.] 389.8 F733

Different types of foods and various kinds of markets are taken into consideration. New developments are mentioned.

HARRIS, R. S., and PROCTOR, B. E. (125)
EFFECT OF PROCESSING ON THE VITAMIN B_1 CONTENT OF FOODS. Inst. Food Technol. Proc. 1940: 109-121. [1941.] 389.9 In7

"The rapid dehydration or freezing of foods appears to have no effect on thiamin content."

HAVIGHORST, C. R. (126)
NEW DEHYDRATION PLANT HANDLES RECORD QUANTITIES. Food Indus. 15(12): 82-85, 134. December 1943. 389.8 F737

HEISTERKAMPF, H. W. (127)
DEHYDRATED FOODS AID WAR EFFORT AND OFFER PROMISING MARKET FOR GAS FUEL. Amer. Gas Assoc. Monthly 25: 55-57, 84. February 1943. Libr. Cong. TP700.A28

Tells how the dehydrated food industry has grown in America and explains why gas is the perfect fuel to use in this process.

HENDRICKSON, R. F. (128)
FOOD DEHYDRATION—WHAT'S ITS FUTURE? U. S. Dept. Com. Dom. Com. 31(19): 10-11. June 1943. 157.54 D713

Also *in* Fruit Prod. Jour. and Amer. Food Mfr. 23(1): 12-14. September 1943. 389.8 F94

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THE IMPORTANCE OF FOOD DEHYDRATION. Quick Frozen Foods 6(2): 59. September 1943. 389.8 Q4

Post-war prospects of dehydrated foods.

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PROGRESS OF FOOD DEHYDRATION. 2 pp. [Washington, D. C., U. S. Agricultural Marketing Administration. 1942. Processed.] 1.944 A2H38

Radio address, National Farm and Home Hour, Aug. 3, 1942.

HIGHLANDS, M. E. (131)
DEHYDRATED FOODS IN THE ARMY RATION. Amer. Dietet. Assoc. Jour. 19: 349-351. May 1943. 389.8 Am34

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THE PRESENT STATUS OF DEHYDRATION. Refrig. Engin. 45: 12-15, 44, 59. January 1943. 295.9 Am32J

A survey of the dehydration of foods, outlining the uses of refrigeration made in some processes.

HOBART, I. (133)
DRYING FOODS AT HOME. Minn. Univ. Agr. Ext. Pam. 102, 8 pp. St. Paul. 1943. 275.29 M66P

HOLBROOK, C. (134)
DEHYDRATION IS OLD STUFF. Compressed Air Mag. 48: 7006-7009. April 1943. 389.3 H69

Food drying by the Indians of the Southwest.

HOUGEN, O. A., MCCAULEY, H. J., and MARSHALL, W. R. (135)
LIMITATIONS OF DIFFUSION EQUATIONS IN DRYING. Amer. Inst. Chem. Engin. Trans. 36: 183-209. 1940. 381 Am37

Discussion, pp. 207-209.

HOWARD, R. W. (136)
FOOD WITHOUT WATER. Farm Jour. 66(8): 12-13. August 1942. 6 F2212

Describes a meal made from dehydrated foods and served to 25 people, many of them from the Department of Agriculture staff. The Agricultural Marketing Administration lists five points in favor of dehydration.

HOWE, P. E., and CAJORI, F. A. (137)
DEHYDRATED FOODS FOR THE ARMY. Jour. Home Econ. 35: 8-14. January 1943. 321.8 J82

Deals with nutritional aspects.

HUACO, S. A. (138)
LOS INCAS FUERON LOS PRIMEROS QUE DESHIDRATARON LOS COMESTIBLES; EMPLEABAN PROCEDIMIENTOS NATURALES Y ARTIFICIALES. Chacra [Buenos Aires] 13(153): 18-19. July 1943. 9 C34

Notes also that the Peruvian Inca soldiers were given balanced and concentrated rations and that many agricultural products such as tomatoes and peanuts originating in Peru are now valuable in the Army.

HURLEY, L. J. (139)
"KEEP 'EM EATING"; DEHYDRATED FOODS GIVE OUR BOYS GOOD RATIONS ALL OVER THE WORLD. Wis. Agr. and Farmer 70(4): 12-13. Feb. 20, 1943. 6 W751

Describes Army rations using dehydrated foods.

JACKSON, S. H. (140)
DETERMINATION OF IRON IN BIOLOGICAL MATERIALS. Indus. and Engin. Chem., Analyt. Ed. 10: 302-304. June 15, 1938. 381 J825A

The sources of error inherent in various methods for determining iron are noted, and a general method is given for the determination of iron in biological materials, including dried milk, dried tomatoes, and dried spinach.

JOHNSTON, F. B. (141)
A METHOD FOR RAPID DETERMINATION OF MOISTURE IN DEHYDRATED FOODS. Food in Canada 3(4): 20-21. April 1943. 389.8 F7323

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RAPID MOISTURE DETERMINATION IN DEHYDRATED FOODS. Canad. Chem. and Process Indus. 27: 100, 102. February 1943. 381 C16

"A method has been worked out for moisture determination by distillation with chloroform. By increasing the fineness of sample size, the time required for a determination has been reduced to a matter of minutes."—Summary.

JONES, F. W. (143)
HOW WESTERN REGIONAL AIDS IN DEHYDRATION RESEARCH. Quick Frozen Foods 6(5): 63, 67. December 1943. 389.8 Q4

On the work of the Western Regional Research Laboratory of the U. S. Department of Agriculture.

KAUFMAN, C. S. (144)
DEHYDRATED FOODS MUST SURMOUNT TWO CONSUMER HURDLES: ESTABLISHED BUYING HABITS MUST BE OVERTURNED AND CONSUMERS MUST BECOME ACCUSTOMED TO NEW AND STRANGE APPEARANCE OF THE FOOD THEY EAT. Printers' Ink 200(13): 42, 51. Sept. 25, 1942. 238.8 P932

*KELLY, E. M. (145)
DEHYDRATED FOOD INDUSTRIES ARE EXPANDING. Sales Mangt., Sept. 1, 1942, pp. 40+.

KIMBALL, M. H. (146)
PREPARING FOOD FOR DEHYDRATION. Calif. Cult. 90: 291, 302. June 12, 1943. 6 C12

KRUEGER, W. C. (147)
FOOD PRESERVATION BY DRYING. N. J. Agr. Expt. Sta. Cir. 463, 16 pp. New Brunswick. 1943. 100 N46S

LANIER, K. (148)
DRYING FOODS AT HOME. Ga. Agr. Col. Ext. Bul. 494, 24 pp. Athens. 1942. 275.29 G29B

LAWLER, F. K. (149)
AUTOMATIC CONTROL OF THE DEHYDATION PROCESSES. Food Indus. 15(12): 89-96. December 1943. 389.8 F737

LEINBACH, F. S. (150)
PACKAGING OF DEHYDRATED FOODS. Fibre Containers 28(12): 106. December 1943. 286.8 F44

Summary of speech presented at the Wartime Packaging Conference of American Management Association.

LEITÃO, E. (151)
O PROGRAMA DE DESHIDRATAÇÃO DOS ALIMENTOS NOS ESTADOS UNIDOS. Brazil. Min. da Agr. Serv. de Econ. Rural. Bol. 1(1): 30-32. January/March 1943. 281.9 B73B

LESLIE, R. C. (152)
WAR BABY OF 1917 BECOMES GIANT IN 1942. DEHYDRATION PLAYS IMPORTANT PART—NOW AND IN POST-WAR REHABILITATION. U. S. Dept. Com. Dom. Com. 30(27): 6-10. Dec. 31, 1942. 157.54 D713

Role of dehydrated foods in wartime: variety of foods, advantages, and packaging problems.

LOCHLEY, L. C. (153)
DEHYDRATED FOODS. Harvard Business Rev. 21: 253-258. Winter 1943. 280.8 H262

History, future, and economic aspects of dehydration.

LOGAN, P. P. (154)
ARMY FOOD. Chem. and Engin. News, News Ed. 21: 1606-1611. Oct. 10, 1943. 381 J825N

The Army's food supply: dehydrated and frozen products used; special Army rations; new food products; and problems of fat preservation, packaging, and space saving.

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DEHYDRATED FOOD. METHODS RECOMMENDED BY THE QUARTER-MASTERS CORPS FOR SECURING GOOD QUALITY DEHYDRATED FOODSTUFFS. Canning Age 23: 514-515, 544. September 1942. 286.83 C165

Table gives dehydration and rehydration ratios for beets, cabbage, carrots, onions, potatoes, turnips, apple nuggets, cranberries, eggs, skim milk, and pea or navy-bean soup.

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SUBSISTING THE ARMY IN WAR. Food Indus. 11: 549-550, 580-581. October 1939. 389.8 F737

Use of dehydrated foods, pp. 580-581.

LUNDE, G. (157)
VITAMINE IN FRISCHEN UND KONSERVIERTEN NAHRUNGSMITTELN. Ed. 2, edited by Lars Erlander. 277 pp. Berlin, Julius Springer. 1943. 389.1 L972

Includes dried foods.

McCANN, H. (158)
DEHYDRATION SAVES MANY SHIPS. Farmer's Mag. 39(10): 7, 47, 61. October 1942. 7 C165

McCLELLAND, B. E. (159)
DEHYDRATION OF GARDEN PRODUCTS. Mont. State Col. Ext. Bul. 217, 14 pp. Bozeman. 1943. 275.29 M76C

McFARLANE, A. S. (160)
THE DRYING OF FOODSTUFFS IN THE FROZEN STATE. (Abstract) Food 12(139): 91-92. April 1943. 389.8 F738

MADSEN, H. S. (161)
HOW TO CONTROL ENZYMES BY SIMPLE TESTS. Quick Frozen Foods 5(11): 52-53. June 1943. 389.8 Q4

"Information regarding the properties and chemistry of enzymes" and description of simple tests "for the detection of particular enzymes in foods prepared for dehydration and freezing."

MAKOWER, B., and MYERS, S. (162)
MOISTURE DETERMINATION IN DEHYDRATED FOODS. (Abstract) Food in Canada 3(6): 15. June 1943. 389.8 F7323

MARSHALL, W. R., JR. (163)
THE DRYING OF FOODS. Heating, Piping and Air Conditioning 14: 527-531, 588-591, 671, 673, 724-728; 15: 10-12. September-December 1942; January 1943. 291.8 H352

Part 1 deals with methods of preparing foods for drying and with the drying operation; part 2, with kinds of drying equipment suitable for food drying; parts 3 and 4, with the fundamentals of drying and their application to the proper design and operation of food dryers; part 5, with the problems involved in the selection, design, and operation of dryers adaptable to the drying of foods.

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THE DRYING OF FOODS. Heating, Piping and Air Conditioning 15:567-572. November 1943. 291.8 H352

"Illustrates by an example of dryer design worked out in detail some of the many air conditioning problems involved in an important wartime and postwar industrial process."

*MASSACHUSETTS INSTITUTE OF TECHNOLOGY. FOOD TECHNOLOGY LABORATORIES. (165)
REPORT OF COMPRESSION OF DEHYDRATED FOODS FOR RESEARCH AND DEVELOPMENT BRANCH, OFFICE OF THE QUARTERMASTER GENERAL, U. S. ARMY. Apr. 24, 1943. 26 pp. Boston. 1943. [Processed.]

Earlier report made in November 1942.

MAXWELL, R. K. (166)
FOOD PRESERVATION GUIDE. 264 pp. North Chicago, Ill., Bunting Publications, Inc. 1942. 389.3 M452

"Easy to follow instructions and 485 recipes for the canning, drying and storing of meats, fruits and vegetables."

Home drying of fruits, vegetables, and meats, pp. 228-242.

MILLER, I. C. (167)
DEBULKING. Printers' Ink 201(11): 15-17. Dec. 11, 1942. 238.8 P932

Notes advantages and economic significance of dehydrating and debulking or compressing foods.

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FOOD REVOLUTION BRINGS ADVERTISING OPPORTUNITY. Printers' Ink 200(12): 15-17, 30-31, 32. Sept. 18, 1942. 238.8 P932

Amazing growth in dehydration industry with long list of new products and new packages will continue in proportion to extent to which consumer acceptance can be created.

MILLER, I. C. (169)
REVOLUTION COMES TO THE FOOD INDUSTRIES. Food Indus. 14(10): 39-41. October 1942. 389.8 F737

"Dehydration will not only revolutionize food processing and the control of food processing—it will also revolutionize food distribution."

MONTGOMERY, G. L. (170)
WARTIME PROBLEMS AND PROGRESS DISCUSSED BY IFT. Food Indus. 15(7): 61-63, 135-137. July 1943. 389.8 F737

MOORE, R. (171)
A FULL MEAL IN HUBBY'S POCKET. Household Mag. 43(10): 5. October 1943. 321.8 H813

Compressed dehydrated foods.

MORRELL, E. (172)
COMMERCIAL DEHYDRATION OF FOOD. Acco Press 20(11): 9-12. November 1942. 6 Ac2

MRAK, E. M. (173)
DEVELOPMENTS IN DEHYDRATION. Amer. Dietet. Assoc. Jour. 19: 6-12. January 1943. 389.8 Am34

Advantages and disadvantages of dehydration; dehydration procedures; nutritive value of dried foods; storage of dried foods.

MUNDT, K. E. (174)
SQUARE MEALS BY THE CUBIC INCH. Country Gent. 113(7): 12, 43, 44. July 1943. 6 C833

Advantages of compressed food in war-time and post-war possibilities.

MURPHY, E. (175)
FOOD IN BRITAIN. Amer. Gas. Assoc. Monthly 25: 91-92. March 1943. Libr. Cong. TP700.A28

Account of the widespread consumption of dehydrated products in England.

NORTH CAROLINA UNIVERSITY. STATE COLLEGE OF AGRICULTURE AND ENGINEERING. EXTENSION SERVICE. (176)
HOW TO DEHYDRATE FOOD AT HOME. N. C. Agr. Col. Ext. Cir. 266, 16 pp. State College. 1943. 275.29 N811

OLMSTEAD, R. W. (177)
WE SHIP THEM FOOD—NOT WATER. U. S. Bur. Agr. Econ. Agr. Situation 26(6): 13-15. June 1942. 1 Ec7Ag

Production of dehydrated foods and shipment of them to our allies.

PADDLEFORD, C. (178)
WHAT WAR HAS DONE TO LIFE IN THE KITCHEN. House Beautiful 84(9): 63, 73-74, 79. September 1942. 296.8 H81

Pages 63 and 73 deal with the preparation and uses of dehydrated products.

PALMER, F. (179)
NOTES ON AUSTRALIAN TRADE AND INDUSTRY. Canada Dept. Trade and Com. Com. Intel. Jour. 68(2039): 172-173. Feb. 27, 1943. 286.8 C16

Notes plans for the establishment in Tasmania of additional vegetable dehydration plants and the setting up of an egg-drying plant in South Australia.

PARCHER, C. (180)
FOOD IS UNDER PRESSURE. What's New in Home Econ. 7(12): 22-23. August 1943. 321.8 W55

Compressed foods.

PATTERSON, J. C. (181)
FOOD DEHYDRATION. Refrig. Engin. 45: 401-404, 438. June 1943. 295.9 Am32J

PHETEPLACE, W. D., JR. (182)
WHAT DOES THE DEAERATION OF FOODS ACCOMPLISH? Fruit Prod. Jour. and Amer. Food Mfr. 23: 43-45. October 1943. 389.8 F94

PORTER, L. C. (183)
DEHYDRATION OF FOODS. Mag. Light 12(3): 22-32. May 15, 1943. 335.8 M272

PRESCOTT, S. C. (184)
DEHYDRATION—A NEEDED FOOD INDUSTRY. Inst. Food Technol. Proc. 1942: 111-116. [1943?] 389.9 In7

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DEHYDRATION OF FOODS. Food in Canada 2(6): 31-32. June 1942. 389.8 F7323

Summary of papers by B. L. Oser, E. M. Chace, M. B. Davis and C. C. Strachan, W. V. Cruess and M. A. Joslyn, and S. C. Prescott delivered at the convention of the Institute of Food Technologists, June 15-17, at Minneapolis, Minn.

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POSSIBILITIES OF DEHYDRATING FOODS AS AN EMERGENCY MEASURE. Inst. Food Technol. Proc. 1941: 106-110. 1941. 389.9 In7

PRICKETT, P. S. (187)
CONTROL OF BACTERIA IN DRY FOOD PRODUCTS. Inst. Food Technol. Proc. 1941: 160-168. [1942?] 389.9 In7

PROCTOR, B. E. (188)
DEHYDRATED AND COMPRESSED FOODS. Jour. Chem. Ed. 20: 619-621. December 1943. 381 J826

——— and SLUDER, J. C. (189)
THE COMPRESSION OF DEHYDRATED FOODS. Inst. Food Technol. Proc. 1943: 132-142. 389.9 In7

PYKE, M. (190)
THE DISTRIBUTION OF VITAMIN-B_1 IN FOODS AS DETERMINED BY CHEMICAL ANALYSIS. Soc. Chem. Indus. Jour. Trans. and Commun. 58: 338-340. November 1939. 382 M31

Dry skim milk and dried apricots were included in 190 samples of food analyzed by a rapid chemical technique which is described. Results are tabulated.

PYKE, W. E., and BARMINGTON, R. (191)
PRESERVING NUTRITIVE VALUE IN DRYING FOOD GOAL OF PROJECT; DEHYDRATOR PLAN GIVEN. Colo. Agr. Expt. Sta. Farm Bul. 4(4): 10-11. October/December 1942. 100 C71S

RANDOLPH, B. (192)
FOOD DRYING IS EASY. South. Agr. 73(7): 27. July 1943. 6 So83

RICE, E. E., SCHULTZ, H. W., and ROBINSON, H. E. (193)
PRELIMINARY STUDIES ON THE STABILIZATION OF THIAMINE IN DEHYDRATED FOODS. Indus. Chem. and Chem. Mfr. 19: 544. October 1943. 382 In22

ROBERTS, C. J. (194)
DEHYDRATION—FORWARD MARCH. Ga. "Ag. Engin." 1943, pp. 32-34. 290.9 G29

ROSICKY, R. (195)
CANNING AND PRESERVING VEGETABLES, FRUIT, MUSHROOMS, MEAT, SOUP, AND MILK; DEHYDRATING (DRYING) VEGETABLES. 53, 75 pp. Omaha, Nebr., Natl. Print. Co. 1942. 389.3 R732

English and Bohemian text.

ROSS, W. S. (196)
DEHYDRATED FOOD TO THE FRONT. Mod. Packaging 15(12): 55-57, 102. August 1942. 309.8 M72

On the development of the industry with special reference to methods of packaging.

ROWE, B. M. (197)
WHAT ABOUT DRIED FOODS? Farmer 61(11): 20-21. June 5, 1943. 6 F2211

Best products to use, and methods.

ROYAL BANK OF CANADA. (198)
THE DEHYDRATION INDUSTRY IN WAR-TIME. Dakota Farmer 62: 314-315. July 25, 1942. 6 D14

A picture of the advance made in the commerial drying of foods, including fruits, meats, dairy products, vegetables, and eggs. Also discusses dehydration in Canada, dehydrating processes, and post-war prospects.

Reprinted *from* Royal Bank of Canada [Bul.] July 1942. 280.8 R81

RUE, H. E. (199)
EASY WAY TO TELL WHEN TO STOP DRYING PROCESS. Food Indus. 12(8): 40-41, illus. August 1940. 389.8 F737

Describes a method suitable for estimating the moisture content of certain materials undergoing a process of vacuum drying at any time and for determining the terminal point.

Also *in* Food Industries, Dehydrated Foods Manual, pp. 54-55. New York. [1943.] 389.3 F733

RUIZ SANTAELLA, J. (200)
LA DESECACIÓN DE PRODUCTOS AGRÍCOLAS. Agricultura [Madrid] 12(129): 13-17. January 1943. 15 Ag84

SATER, L. (201)
HOME DEHYDRATION OF FOOD. 4 pp. Washington, D. C., U. S. Bureau of Human Nutrition and Home Economics. 1943. [Processed.] 1.982 H2H752

SCHAEFFER, C. E. (202)
DEHYDRATION AND PACKAGING OF FOODS. Natl. Food Distrib. Jour. 18(9): 34-36. September 1943. 286.28 N212

*SHERMAN, V. W. (203)
DEHYDRATION OF FOOD BY RADIO-FREQUENCY ENERGY. Engineer 176: 205. Sept. 10, 1943.

[SHUEY, G. A.] (204)
DEHYDRATED FOODS. Tenn. Agr. Expt. Sta. Ann. Rpt. (1941) 54: 43-44. 1942. 100 T25S

Anticipates increased interest in dehydrated foods. Plans are being made to conduct studies on improving methods of the home conserving of foods by dehydration.

SILVER, J. A. (205)
DEHYDRATION THROUGH FREEZING. Quick Frozen Foods 5(11): 54-55. June 1943. 389.9 Q4

Description of process.

SIMON, M. (206)
DEHYDRATED FOODS AND THEIR PREPARATION. Ala. Polytech. Inst. Ext. Cir. 262, 8 pp. Auburn. 1943. 275.29 Al1C

Cooking dehydrated foods.

SLY, J. E. (207)
D-E-H-Y-D-R-A-T-I-O-N SPELLS "OPPORTUNITY". East. States Co-op. 19(2): 5-6. February 1943. 280.28 Ea7

Survey of the present situation from the point of view of the farmer.

SPENCER, S. M. (208)
FOOD BRIQUETTES, DRIED, SQUEEZED AND PACKAGED FOR SHIPMENT OVERSEAS, THEY SAVE VALUABLE CARGO SPACE. DuPont Mag. 37(1): 9-10. February/March 1943. 309.8 D92

Dehydrated food is quick-frozen, compressed, wrapped in cellophane, and sealed to reduce to a minimum shipping space required. Compressed foods keep longer because the surface exposed to the air is less.

STEINHERZ, D. (209)

LIST OF UNITED STATES, BRITISH AND GERMAN PATENTS COVERING THE MANUFACTURE OF DRIED, DESICCATED, AND DEHYDRATED FOOD PRODUCTS. 140 pp. New York, D. Steinherz. 1943. [Processed.] 389.3 St3

"The annexed abstracts of United States, British and German patents are intended to cover the entire field of dried, dehydrated, and desiccated foods for all U. S., British and German patents to January 1, 1943, as far as available up to date."—Preface.

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SOME EXPERIMENTS IN LOW TEMPERATURE DEHYDRATION. Quick Frozen Foods 5(12): 58, 61. July 1943. 389.8 Q4

TAYLOR, D. M. (211)

COMPLETE BOOK OF HOME CANNING, INCLUDING PRESERVING, PICKLING, DEHYDRATION AND JELLY-MAKING. 164 pp. New York, Greenberg. 1943. 389.3 T21

TILLER, F. M., LITKENHOUS, E. E., and TURBEVILLE, W. (212)

INFRARED DEHYDRATION OF MEATS AND VEGETABLES TESTED. Food Indus. 15: 77-79, 121. October 1943. 389.8 F737

Results of preliminary investigations carried out in the Chemical Engineering Laboratories at Vanderbilt University.

TISDALL, F. F., and DRAKE, T. G. H. (213)

THE UTILIZATION OF CALCIUM. Jour. Nutr. 16: 613-620. Dec. 10, 1938. 389.8 J82

The retention of calcium and phosphorous was studied in an experiment with rats. In different low-calcium diets the various forms of calcium added included dried whole milk and dried spinach.

TOBIN, R. B. (214)

ANSWERS TO DRYING PROBLEMS. Food Packer and Canning Age 24: 410-411, 436, 438. July 1943. 286.83 C165

Selection and storage of raw material, peelers, and peeling costs.

TRESSLER, D. K. (215)

PROBLEMS OF THE DEHYDRATION INDUSTRY. Sci. Monthly 62, i. e. 57: 347-353. October 1943. 470 Sci23

——— FISHER, K., and PICKETT, B. S. (216)

THE CASE FOR HOME DEHYDRATION. Seed World 54(7): 8-9. Oct. 1, 1943. 61.8 Se52

TURNER, H. (217)

USING THE GEORGIA HOME DEHYDRATOR. Farm for Victory, September 1943, p. 15. 281.8 F226

UNITED STATES CONGRESS. SENATE. COMMITTEE ON FOREIGN RELATIONS. (218)

EXTENSION OF THE LEND-LEASE ACT HEARINGS . . . 78th Cong., 1st sess. Mar. 1-2, 1943. 46 pp. Washington, D. C., U. S. Govt. Print. Off. 1943. 148.7 Fo78

Includes statistics on Lend-Lease food exports in percent of supply and statement on dehydrated and condensed food.

UNITED STATES DEPARTMENT OF AGRICULTURE. OFFICE OF INFORMATION (219)

THE COMMERCIAL DEHYDRATION OF FOOD IN WARTIME. U. S. Dept. Agr. Food-for-Freedom Program. Background Inform. Ser. 9, rev., 9 pp. Washington, D. C. 1942. [Processed.] 1.914 A5F73

UNITED STATES FOOD DISTRIBUTION ADMINISTRATION. (220)

FEATHERWEIGHT FOODS. 11 pp. Washington, D. C. 1943. [Processed.] 1.9422 P2F31

On dehydrated foods: the Department of Agriculture's expansion program, dehydration methods, and location of plants.

UNITED STATES FOOD DISTRIBUTION ADMINISTRATION. (221)
FOOD DISTRIBUTION ORDERS. Washington, D. C. 1943. 1 F733F
16, Amendment 1. Dried fruit: restrictions on purchase, acceptance, and delivery. 2 pp.
17, Amendment 1. Dried fruit: raising variety grapes, Zanto currant grapes, raisins, and Zanto currants. 2 pp.
30, Amendment 2. Dehydrated fruit, vegetables, and soups. 1 p.
41. Liquid, dried, and frozen eggs, and egg products. 1 p.
54. Dried skim milk. 2 pp.
54-1. Percentages of dried skim milk required to be set aside. 1 p.
54-2. Dried skim milk (percentages to be set aside). 1 p.
54-3. Dried skim milk. 1 p.
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LIST OF DEHYDRATION PLANTS. 39 pp. Washington, D. C. 1943. [Processed.] 1.9422 V2L69

Lists milk, egg, vegetable, and meat plants.

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REPORT OF AGRICULTURE COMMODITIES DELIVERED AT SHIPSIDE . . . FOR EXPORT TO THE UNITED NATIONS. Monthly. Apr. 29/Oct. 1, 1941-date. [Processed.] 1.9422 A8R29

Contains statistics on dehydrated products. Each issue cumulative.

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REPORT OF AGRICULTURAL COMMODITIES PURCHASED . . . FOR LEND-LEASE. TERRITORIAL EMERGENCY, RED CROSS AND OTHER PURPOSES. Monthly. Mar. 15/Dec. 31, 1941-date. [Processed.] 1.9422 A8B292

Contains statistics on dehydrated and dried foods. Statistics are cumulative.

UNITED STATES OFFICE OF LEND-LEASE ADMINISTRATION. (225)
ELEVENTH REPORT TO CONGRESS ON LEND-LEASE OPERATIONS FOR THE PERIOD ENDED JULY 31, 1943. 42 pp. Washington, D. C., U. S. Govt. Print. Off. 1943. 173.41 L54

Contains statistics on Lend-Lease exports of dehydrated foods.

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REPORT TO THE CONGRESS ON LEND-LEASE OPERATIONS FOR THE PERIOD ENDED APRIL 30, 1943. 43 pp. Washington, D. C., U. S. Govt. Print. Off. 1943. 173.4 L54R

Includes statistics of dehydrated foods.

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REPORT OF THE 78TH CONGRESS ON LEND-LEASE OPERATIONS, FROM THE PASSAGE OF THE ACT, MARCH 11, 1941, TO DECEMBER 31, 1942. 91 pp. Washington, D. C., U. S. Govt. Print. Off. 1943. 173.4 L54R

Includes statistics of dehydrated foods.

UNITED STATES WAR PRODUCTION BOARD. (228)
DOMESTIC FOOD DEHYDRATORS. Fed. Register 8: 9364-9365. July 9, 1943. 169 F31

General Limitation Order-L-308.

VANDERLINDEN, L. (229)
DEHYDRATION; A NEW VITAMIN-MINERAL PROBLEM IN FOOD DEHYDRATION. New Agr. 26(5): 9. February 1944. 66.8 Su32

Vitamin loss in dehydrated foods.

VAN LEER, C. C. (230)
NATURAL GAS, WHEAT GERM OIL, ELECTRONICS OFFER NEEDED IMPROVEMENTS. Quick Frozen Foods 6(3): 60, 61, 65. October 1943. 389.8 Q4

New developments in the dehydration industry.

VAN LEER, C. C. (231)
SEABEES SHUN REGULAR "MESS"—TO EAT "DRIED" FOODS! Quick Frozen Foods 6(5): 60. December 1943. 389.8 Q4

VÁZQUEZ, G. (232)
SISTEMAS MODERNOS DE DESHIDRATACIÓN. Mex. Sec. de Relac. Exteriores. Rev. del Com. Exterior 8(8): 26-29. August 1943. 286.8 M575

Includes process, vitamin losses, and packing.

VERDEN, R. (233)
DON'T LOOK ON DEHYDRATION AS SOMETHING STATIC. Canner 97(18): 19-20. Oct. 2, 1943. 286.83 C16

VON LOESECKE, H. W. (234)
DRYING AND DEHYDRATION OF FOODS. 302 pp. New York, Reinhold Pub. Corp. 1943. 389.3 V89D

Contents: Chapter 1, Types of Dehydrators; Chapter 2, Sun-drying and Dehydration of Fruits; Chapter 3, Dehydration of Vegetables; Chapter 4, Dehydration of Eggs, Milk and Butter; Chapter 5, Dehydration of Meat, Fish and Beef Blood; Chapter 6, Plant Sanitation; Chapter 7, Costs of Dehydration; Chapter 8, Nutritive Value of Dried and Dehydrated Foods; Chapter 9, Packaging and Storage; Chapter 10, Methods of Analysis, and Reconstruction of Dehydrated Foods.

Contains a glossary of terms and a patent list.

WAGGONER, W. H. (235)
DEHYDRATED FOODS—ALL CONSUMERS WANT MORE SO INDUSTRY WILL EXPAND; U. S. TO ASSIST. Wall St. Jour. 119(8): 1. Jan. 10, 1942. 284.8 W

WALKER, J. (236)
WHERE ARE DEHYDRATED FOODS GOING IN 1942? Canner 94(23): 15-16. May 9, 1942. 286.83 C16

Dehydrated foods are needed for the Army. Procedures for the dehydration of various vegetables are summarized.

WALTERS, F. R. (237)
THE AMAZING FOOD INDUSTRY. Mag. Wall St. 70: 542-546, 571. Sept. 5, 1942. 286.8 M27

Includes brief statement on the development and future of dehydrated foods.

WATSON, C. (238)
PACKAGING OF DEHYDRATED FOODS. Paper Trade Jour. 115(14): 46, 48. Oct. 1, 1942. 302.8 P196

WATTS, B. M. (239)
PRETREATMENT OF FOODS FOR DEHYDRATION. Jour. Home Econ. 36 (1): 13-15. January 1944. 321.8 J82

WEST, C. H. (240)
COMMERCIAL DEHYDRATION OF FOODSTUFFS IN THE UNITED STATES. Canada Dept. Trade and Com., Com. Intel. Jour. 67: 272-275. Sept. 19, 1942. 286.8 C16

WEST, R. R. (241)
INSTRUMENTATION OF FOOD DEHYDRATION PROCESSES. Natl. Food Distrib. Jour. 18(9): 36-37. September 1943. 286.28 N212

WESTERN CANNER AND PACKER. (242)
DEHYDRATION MANUAL. 20 pp. San Francisco, 1943. 389.3 W52

Contents: Preliminary Observations on Vegetables for Dehydration, by G. C. Hanna; Dehydrator Design and Operation, by W. B. Van Arsdel; Blanching and Preparation for Dehydration, by H. J. Phaff; Dehydration of Vegetables, by W. V. Cruess; Vitamins and Color, by G. MacKinney; Dehydration of Fruits, by E. M. Mrak; Fumigation of Dried Fruits, by P. H. Richert; Packaging and Storage Investigations, by A. L. Pitman; Insects of Dried Foods, by E. O. Essig.

WESTERN CANNER AND PACKER. (243)
THIRTY-THIRD ANNUAL YEARBOOK AND STATISTICAL REVIEW NUMBER. V. 35, No. 5, 288 pp. Apr. 25, 1942. 286.83 W522

Contains a section on dried and dehydrated foods.

WHITE, B. H. (244)
SUNRISE ON D-DAY. HOW BUSINESS MEN ARE PLANNING TO PROVIDE EMPLOYMENT WHEN WAR ENDS. Barron's 22(26): 3-4. June 29, 1942. 284.8 B27

The writer sent out inquiries to 830 companies to get the material for this article. Three paragraphs are devoted to dehydration.

WICKARD, C. R. (245)
FEATHERWEIGHT FOODS. Sat. Evening Post 215(16): 16-17, 68, 70-71. Oct. 17, 1942. 110 S

Account of present methods and results in dehydrating foods.

WIEGAND, E. H. (246)
DEHYDRATION ISN'T VERY DIFFERENT. Canner 96(13): 12-13. Feb. 27, 1943. 286.83 C16

Extracts from same address *in* Canning Age 24: 194-195. March 1943. 286.83 C165
"The process of dehydration is not very different from usual processes which are practiced in commercial canning. Altering the procedure from canning to dehydrating is, therefore, possible with a minimum of effort."

WILLIAMS, L. R. (247)
THE PRESENT AND FUTURE STATUS OF THE DEHYDRATION INDUSTRY. Canner 97 (15): 12-13, 26. Sept. 11, 1943. 286.83 C16

WILLIS, P. S. (248)
DESHIDRATACIÓN Y CONGELACIÓN DE PRODUCTOS. Campesino [Santiago, Chile] 75: 558-560. September 1943. 9.3 So12

With similar title, *in* Indus. Lechera 25: 461-467. July 1943. 44.8 In26

WILSON, R. V., and SLOSBERG, H. M. (249)
METHOD DEVELOPED FOR GRADING A DEHYDRATING FOOD. Food Indus. 14(9): 56-58. September 1942. 389.8 F737

"While the procedure described here was worked out for spray-dried whole eggs, it is recommended in principle for dehydrated foods other than eggs. The method eliminates the individual human factor to the greatest extent possible permitting comparable and reproducible grading."

WILSON, T. L. (250)
WILL DEHYDRATED FOODS REDUCE TRANSPORTATION NEEDS? (EXCERPT FROM AN ADDRESS.) D and W 42(10): 36, 87. October 1943. 288.8 T68

WOODROOF, J. G. (251)
LET'S LOOK AT HOME DEHYDRATION. Rural New Yorker 102: 345, 348. June 26, 1943. 6 R88

EQUIPMENT

ANONYMOUS. (252)
DEHYDRATION—AND 5 WAYS TO DO IT. U. S. Farm Credit Admin. News for Farmer Coop. 9(4): 8-10. September 1942. 166.2 N47

Methods of dehydration explained: cabinet or batch, tunnel, rotary-type, drum-type, and spray-type dehydrators.

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DEHYDRATOR WITH NEW MIXING PROCESS INTRODUCED. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 56. October 1942. 389.8 F94

Describes the dehydrator developed by the Drying and Concentrating Co. A sketch of the equipment is included.

ANONYMOUS. (254)

DIRECTORY OF EQUIPMENT NEEDED BY FROZEN FOOD PACKERS AND DEHYDRATORS. Quick Frozen Foods 5(6): 19-24, illus. January 1943. 389.8 Q4

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DRY TO SAVE! REA'S CHEAP HOME-MADE DEHYDRATOR DOES THE TRICK. [U. S.] Rural Electrif. Admin. Rural Electrif. News 7(12): 15, 22. August 1942. 173.2 R88Ru

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DRYERS FOR DEHYDRATING FOODS! Brick and Clay Rec. 101(2): 11-12. August 1942. 299.8 B762

Possibilities of dehydrating foods in the kiln and dryer systems of brick plants.

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DRYING COMES TO THE AID OF DEFENSE. [U. S.] Rural Electrif. Admin. Rural Electrif. News 7(2): 12-13. October 1941. 173.2 R88Ru

Description of home dehydrator constructed by Rural Electrification Administration.

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DRYING LAMPS FOR THE DEHYDRATION OF FOODS. Mag. Light 11(7): 41-44. Oct. 12, 1942. 335.8 M272

Description of the construction of a small home-drying lamp dehydrator based upon experimental work conducted by Donald Comin, W. A. Junnila, and A. C. Wolfe of the Ohio Agricultural Experiment Station and Howard Haynes of the Nela Park Engineering Department, General Electric Company, Cleveland, Ohio.

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DRYING SYSTEM. Food Indus. 14(3): 84. March 1942. 389.8 F737

Industrial Associates, Inc., has developed a drying system suitable for food products in dry powdered form, including banana powder, dried eggs, dried milk, powdered molasses, yeast, and soups.

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ELECTRICAL MOISTURE METERS FOR DRIED FOODSTUFFS. Austral. Council Sci. and Indus. Res. Div. Food Preserv. Food Preserv. Quart. 3(1): 13-15. March 1943. 389.9 Au7F

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EQUIPPING THE FOOD DEHYDRATORS. Steel Horizons 5(2): 3, 14. 1943. 309.8 St32

Discusses expansion of the industry, manufactured equipment, and materials used.

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EVAPORATOR HEAT BALANCE. Power Plant Engin. 44(7): 76. July 1940. 290.8 P88

A chart of "A triple effect industrial evaporator using high-pressure steam and supplying low-pressure process steam and distilled boiler feed makeup" is included.

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FOOD DEHYDRATION; SEVERE OPERATING CONDITIONS FOR ELECTRIC MOTORS. Elect. Rev. [London] 133: 195-198. August 13, 1943. 335.8 El22

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FOOD DEHYDRATOR. Food Indus. 14(7): 95. July 1942. 389.8 F737

Bridges-Wilson Corp. has developed the "Brilsonair" dehydrator for blanching and dehydrating vegetables, fruits, and meats prepared in the form of slices, cubes, or shreds.

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FOOD EQUIPMENT. Food in Canada 3(7): 31-32. July 1943. 389.8 F7323

Includes a vegetable dehydrator and a machine for cleaning dehydrator trays.

ANONYMOUS. (266)
HOME DEHYDRATION IS IN THE SPOTLIGHT. [U. S.] Rural Electrif. Admin. Rural Electrif. Bul. 1(1): 19-23. March 1943. 335.8 R883

Two types of dehyrators and results obtained.

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HOME DEHYDRATION OFFERS NEW POSSIBILITIES FOR FOOD PRESERVATION. Sci. Amer. 168: 29-30. January 1943. 470 Sci25

Discusses various types of dehydrators.

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HOME DRIERS. HERE ARE SOME GOOD, EASILY MADE DEVICES THAT USE SUN, STOVE HEAT OR ELECTRICITY. Farm Jour. 67(6): 50-51. June 1943. 6 F2212

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HOME FOOD DRYER; A CHEAP AND SIMPLE FOOD DEHYDRATOR SOON WILL BE MADE AVAILABLE TO ALL. HOUSEHOLD MODEL PROVES EFFICIENT. Business Week, No. 703, pp. 46, 48. Feb. 20, 1943. 280.8 Sy8

Describes dehydrator developed at University of Tennessee.

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NEW DESIGN DEHYDRATORS. Food Indus. 14(6): 93. June 1942. 389.8 F737

Proctor and Schwarts, Inc., designers and builders.

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SKY-HOOKS ON THE JOB AT PASADENA: UNIQUE OVERHEAD MONORAIL SYSTEM, EXTENSIVE AUTOMATIC CONTROL OF OPERATIONS FEATURE NEW OSBORNE DEHYDRATOR. West. Canner and Packer 35(8): 39-42. July 1943. 286.83 W522

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SPRAY DRYING SYSTEM. Food Indus. 14(12): 87. December 1942. 389.8 F737

The system adopted by the Drying and Concentrating Co., Chicago.

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THIS IS THE DAY OF DEHYDRATION; IT'S EASY TO BUILD A SIMPLE, EFFICIENT, FAMILY-SIZE DEHYDRATION PLANT AT HOME. Brit. Columbia Lumberman 27(3): 53-54. March 1943. 99.81 B77

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VACUUM SPRAY DEHYDRATOR. Food Indus. 14(7): 97. July 1942. 389.8 F737

Description of a dehydrator developed by Mojonnier Bros. Co., suitable for use with liquid or semiliquid foods.

BEAVENS, E. A. (275)
CABINET DEHYDRATORS SUITED TO SMALL-SCALE OPERATIONS. PART 1. Food Indus. 16(1): 70-72, 116. January 1944. 389.8 F737

BELLISIME, L. C. (276)
PRE-DRYING—A NEW SPEED-UP OPERATION. West. Canner and Packer 35(5): 45, 47-49. May 1943. 286.83 W522

California firm, after comprehensive studies, shortens drying time by converting one tunnel to high-temperature drying operation.

BENNETT, C. A. and GERDES, F. L. (277)
WARTIME DIRECT-HEAT OIL AND GAS BURNING DRIER FURNACES. Cotton and Cotton Oil Press 45(1): 12-13. Jan. 7, 1944. 304.8 C822

BLAUSER, I. P. (278)
ELECTRIC DEHYDRATOR. Ohio Agr. Col. Ext. R. E. Cir. 52, 1 p. Columbus. 1943. 275.29 Oh32Rec

BURTON, L. V. (279)
DEHYDRATOR USES NEW TECHNICS. Food Indus. 15(11): 59-63, 142-144. November 1943. 389.8 F737

BURTON, L. V. (280)
MULTISTAGE DEHYDRATION PRODUCES BETTER FOOD AT LOWER COST. Food Indus. 15(5): 51-53. May 1943. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, ed. 2, pp. 53-55. New York. 1943. 389.8 F733

Article makes comparison between single-stage dehydrators and multistage dehydrators.

CABLE, G. W. (281)
HOME FOOD DEHYDRATORS. County Gent. 113(7): 68. July 1943. 6 C833

How they work; advantages of different types.

CHRISTENSEN, T. W. (282)
CONSTRUCTION AND TESTS OF HOME DEHYDRATORS. Edison Elect. Inst. Rural Electrif. Bul 1(2): 27-31. June 1943. 335.8 R883

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HOME DEHYDRATOR IS FLEXIBLE, EASILY BUILT. Elect. West 119:114, 116. May 15, 1943. 335.8 El2

CLARK, N. L. (284)
CONTINUOUS TUNNEL DRYING AT BEECH-NUT PLANT; NEW DRYING OPERATION ADAPTED TO NON-STOP LINE PRODUCTION. Canning Age 24: 84-85, 112. February 1943. 286.83 C165

Description of equipment and methods.

COLWELL, W. H. (285)
DOMESTIC GAS RANGE OVEN DEHYDRATION. Amer. Gas Jour. 158(4): 44-45. April 1943. 401.8 Am3

COMIN, D. (286)
THE CONSTRUCTION AND OPERATION OF AN INEXPENSIVE PRACTICAL DEHYDRATOR. Ohio State Hort. Soc. Proc. 1943: 183-184. 81 Oh3

COMMITTEE ON NORTHEASTERN FARM OUTLOOK. (287)
LET'S KEEP AN EYE ON DEHYDRATED FOOD. East. States Co-op. 19(7): 9-11. July 1943. 280.28 Ea7

Description of a small electric dehydrator and a water-jacket evaporator.

CRUESS, W. V., and CHONG, G. (288)
FORCED DRAFT DRIER FOR HOME USE. Pacific Rural Press 143:379. June 13, 1942. 6 P112

Directions for making simple drier.

*D'ANS, P. (289)
SPRAY-DRYING AND ITS PLACE IN INDUSTRY. Chem. Apparatus 28:49-52. 1941.

"Characteristics of different types of spray-drying equipment are described and their advantages and disadvantages are explained."—Chem. Abs. 35: 6839. 1941.

DAVIS, C. M. (290)
A RECIRCULATION DEHYDRATOR FOR COMMUNITY CANNERIES. Ga. Univ. Col. Agr. Ann. Rpt. 1941/42, pp. 13-17. Athens. 1942. 276 G29An

DEEST, S. VAN. (291)
THE SPRAY METHOD (LIQUID DRYING). Heating, Piping and Air Conditioning 15: 440-441. August 1943. 291.8 H352

DRYING AND CONCENTRATING COMPANY. (292)
SPRAY DRYING PLANT. 11 pp., illus. Chicago. [1943?] 389.3 D84

A discussion of the operation, economy, simplicity of control and flexibility of the process and of the preservation of natural flavors and vitamins. Drawings and illustrations show the general arrangement of equipment.

EIDT, C. C. (293)
CONSTRUCTION AND OPERATION OF DEHYDRATORS. Food in Canada 3(2): 14-16. February 1943. 389.8 F7323

FOGLER, B. B., and KLEINSCHMIDT, R. V. (294)
SPRAY DRYING. Indus. and Engin. Chem., Indus. Ed. 30: 1372-1384, illus. December 1938. 381 J825

A discussion of the principles of spray drying together with a description of the various forms of commercial apparatus employed and a detailed explanation of the function of each part of the dryer, both with regard to the principle of operation and its effect upon the quality of the finished product. An accompanying bibliography lists some of the important patents in the spray-drying art.

GRAY, C. E. (295)
SPRAY AND ROLL DRYING METHODS AND EQUIPMENT. Inst. Food Technol. Proc. 1943: 52-57. 389.9 In7

HARRIGAN, H. W., and BOYD, J. A. (296)
FACTORS IN CHOOSING A ROTARY DRYER. Chem. and Metall. Engin. 46: 214-217. April 1939. 381 E12

"Salient features and peculiarities, advantageous and otherwise, of several types of atmospheric driers covered in detail."—Engin. Index, 1939, p.333.

HELLER, G. E. (297)
CONTROL INSTRUMENT APPLICATION TO DEHYDRATORS. Canning Age 24: 294-295, 356-357, 374. May, June 1943. 286.83 C165

Contents: Part 1, Recommended Installation for a Batch Dryer; Part 2, Recommended Installation for a Continuous Dryer.

HENSLEY, H. C. (298)
DEHYDRATOR TYPES AND EQUIPMENT OF COOPERATIVE ASSOCIATIONS. 10 pp. Washington, D. C., [U. S. Farm Credit Admin. 1942. Processed.] 1.955 C2D36

——— and GESSNER, A. L. (299)
DEHYDRATION BY COOPERATIVE ASSOCIATIONS. Market Growers Jour. 72: 14-15, 21. Jan. 1, 1943. 6 M34

General discussion on dehydration plants and their equipment and processes.

HOUGEN, O. A. (300)
TYPICAL DRYER CALCULATIONS. Chem. and Metall. Engin. 47: 15-17, 160-163. January, March 1940. 381 E12

HUSTRULID, A., and WINTER, J. D. (301)
UNIVERSITY ENGINEERS DESIGN SMALL FOOD DEHYDRATOR FOR LUMBER DEALERS TO PREFAB. Miss. Val. Lumberman 74(23): 8-9. June 4, 1943. 99.81 M69

ILLINOIS UNIVERSITY. COLLEGE OF AGRICULTURE. EXTENSION SERVICE. (302)
A HOMEMADE FOOD DEHYDRATOR. Ill. Agr. Col. Ext. Cir. 556, 4 pp. Urbana. 1943. 275.29 I162C

IMSE, G. A. (303)
LEADING DEHYDRATION SYSTEMS. Quick Frozen Foods 5(6): 14, 46, illus. January 1943. 389.8 Q4

KABLE, G. W. (304)
SMALL DEHYDRATORS FOR FARM HOME USE. Agr. Engin. 24:263-264, 266-267. August 1943. 58.8 Ag83

KERSHAW, F. (305)
DRYING MACHINERY. Indus. and Engin. Chem., Indus. Ed. 30(10): 1115-1118. October 1938. 381 J825

"Illustrated description of various types of drying machinery; diversity of drying problems; variables affecting drying costs; research and preliminary engineering; design of machine."

KIMBALL, M. H. (306)
DRYING FOODS FOR FARM USE. Calif. Cult. 90: 279, 287. May 29, 1943. 6 C12

Construction details for a large home dehydrator with general directons for drying food.

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MAKE YOUR OWN FOOD DEHYDRATOR. Calif. Cult. 90: 243, 257. May 15, 1943. 6 C12

LAUGHLIN, H. G. (308)
DATA ON EVAPORATION AND DRYING IN A JACKETED KETTLE. Amer. Inst. Chem. Engin. Trans. 36: 345-357. 1940. 381 Am37
Discussion, pp. 356-357.

"Overall coefficients of heat transfer were determined when drying a crystalline material from a 40% water solution in a 350-gallon jacketed kettle equipped with a positive scraping agitator. Design of equipment and operating data are presented."

LISSAUER, A. W. (309)
HOW TO DRY EFFICIENTLY. Chem. and Metall. Engin. 46: 517-518. September 1939. 381 E12

"Author outlines principal types of drying machines, and compares their efficiencies and fields of usefulness."—Engin. Index, 1939, p. 333.

LOPER, R. M. (310)
BUILD YOURSELF SQUARE MEALS! Successful Farming 41(6): 26, 33-35. June 1943. 6 Su12
Construction of dehydrators.

——— and DOREMUS, M. (311)
HOMEMADE FOOD DRIERS; THEIR CONSTRUCTION AND USE. Nebr. Agr. Col. Ext. Cir. 709, 20 pp. Lincoln. 1942. [Processed.] 275.29 N272Ex
U. S. Department of Agriculture cooperating.

MITCHELL, L. A. (312)
DRYING-EQUIPMNET FOR THE PROCESS INDUSTRIES. IMPROVED MODERN MACHINERY. Chem. Age. [London] 41: 383-385. Dec. 9, 1939. 382 C427

MONAGHAN, C. P. (313)
PRESERVING FOOD BY DEHYDRATION IN GAS-RANGE OVEN. Gas Age 9(7): 21-24. Apr. 8, 1943. 401.8 G21

"A practical, simple method of dehydrating—drying—foods in an ordinary gas-range oven at home is the result of experiments made by the Public Service Company of Northern Illinois during the past few months."

PATTERSON, J. C. (314)
CHOICE OF DEHYDRATION METHODS. Chem. and Metall. Engin. 47: 313-315. May 1940. 381 E12

"The effect of such factors as gas and power costs, availability of water and steam, climatic conditions, desired temperature and humidity, and investment cost determine the choice of dehumidification and dehydration methods for a given installation."

PORTER, L. C. (315)
HOME DEHYDRATORS—HERE TODAY! GONE TOMORROW? Agr. Engin. 24: 265-266. August 1943. 58.8 Ag83

[PROCTOR AND SCHWARTS, INC.] (316)
FIRST PROCTOR: PHILADELPHIA-MADE VEGETABLE DEHYDRATOR IS INSTALLED IN MAINE CANNERY. West. Canner and Packer 34(13): 39. December 1942. 286.83 W522

"It is a continuous, automatic unit, capable of processing potatoes, carrots, beets, turnips, rutabagas, cabbage, sweet potatoes, meats and other foods which are handled in riced, strip, Julienne, diced, cubed, or particle form."

PUBLIC SERVICE COMPANY OF NORTHERN ILLINOIS. HOME ECONOMICS DEPARTMENT. (317)
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Discusses types of dryers, fruits best suited to home drying, sulfuring fruits and vegetables, time required for drying, storage, and care of dried products.

SHUEY, G. A. (518)
DEHYDRATION OF FRUITS AND VEGETABLES IN THE HOME. Tenn. Agr. Expt. Sta. Bul. 183, 21 pp. Knoxville. 1943. 100 T25S

SOSA, H. D. (519)
MÉTODOS PARA DESECAR FRUTAS Y VERDURAS EN LA HACIENDA Y EN EL HOGAR. Rev. de Agr. y Com. [Panama] 2(16): 10-30. December 1942. 8 R3291

Detailed discussion of methods for the drying of fruits and vegetables on the hacienda and in the home.

STANDLEY, B. H. (520)
HOW TO BUILD AND USE FRUIT AND VEGETABLE DRIERS. Rural Electrif. Exch. 5: 85-86, 88. 4th Quart. 1942. 335.8 R882

Description of two types of homemade electric driers, including two drawings giving full construction details. Directions for drying are given.

STARK, A. L., and MILLER, E. (521)
DRYING FRUITS AND VEGETABLES FOR HOME USE. Utah Agr. Expt. Sta. Farm and Home Sci. 3(2): 3, 10-11. June 1942. 100 Ut1E

STITT, M. E. (522)
PRESERVATION OF FRUITS AND VEGETABLES BY DRYING. S. Dak. State Col. Ext. Leaflet 78, 4 pp. Brookings. 1943. 275.29 So85E

STOLLBERG, L. (523)
HOW TO DRY FRUITS AND VEGETABLES. Vt. Agr. Col. Ext. Brieflet 630, 7 pp. Burlington. 1942. 275.29 V59E

Describes methods of home drying, equipment, preparation of material, packing and storage, and cooking of the dried products.

TARRANT, L. (524)
HOME DRYING OF FRUITS AND VEGETABLES. Pa. Farmer 127: 101. Sept. 12, 1942. 6 P383

——— and LITTLE, M. F. (525)
HOME DRYING OF FRUITS AND VEGETABLES. Pa. State Col. Agr. Ext. Leaflet 83, 4 pp. State College. 1942. 275.29 P38L

——— and WINTERS, E. B. (526)
DRYING FRUITS AND VEGETABLES AT HOME. Pa. State Col. Agr. Ext. Cir. 247, 8 pp. State College. 1943. 275.29 P38C

TRESSLER, D. K. (527)
NUTRITIVE VALUE OF DRIED AND DEHYDRATED FRUITS AND VEGETABLES. N. Y. State Agr. Expt. Sta. Tech. Bul. 262, 44 pp. Geneva. 1942. 100 N48

Excerpt *in* Canning Age 23: 624-625, 648. November 1942. 286.83 C165

UNITED STATES BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY. (528)
VEGETABLE AND FRUIT DEHYDRATION: A MANUAL FOR PLANT OPERATORS. U. S. Dept. Agr. Misc. Pub. 540, 218 pp. Washington, D. C. 1944. 1 Ag84M

Literature cited, pp. 216-218.

UNITED STATES BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY. WESTERN REGIONAL RESEARCH LABORATORY. (529)
INFORMATION SHEET ON COMPRESSION OF DEHYDRATED FRUITS AND VEGETABLES. U. S. Bur. Agr. and Indus. Chem. West. Region Res. Lab. AIC-5, 5 pp. Washington, D. C. 1943. [Processed.] 7.932 A 2Ag82

Reprinted, with slight variations, *in* Food Indus. 15(8): 64-65, 130. August 1943. 389.8 F3737

UNITED STATES BUREAU OF FOREIGN AND DOMESTIC COMMERCE. (530)
CANNED AND DRIED FRUIT AND VEGETABLE PRODUCTION EXCEEDS HALF BILLION DOLLARS ANNUALLY. U. S. Bur. Foreign and Dom. Com., Indus. Ref. Serv., pt. 3, No. 63, 10 pp. Washington, D. C. July 1941. [Processed.] 157.54 In23

Contains statistical information on canned, dried, and preserved fruits and vegetables for 1937 and 1939 (1939 figures are preliminary). Includes a table showing, by kind of product, the quantity and value of foods canned or dried.

UNITED STATES BUREAU OF HOME ECONOMICS. (531)
DRYING FOODS FOR VICTORY MEALS. U. S. Dept. Agr. Farmers' Bul. 1918, 14 pp. Washington, D. C. 1942. 1 Ag84F

Also published in shortened form as S. C. Agr. Expt. Sta. Cir. 216, 7 pp. Clemson. 1942. 275.29 So8E

Directions for drying several kinds of fruits and vegetables at home.

UNITED STATES BUREAU OF HUMAN NUTRITION AND HOME ECONOMICS. (532)
OVEN DRYING THE SURPLUS FROM YOUR VICTORY GARDEN. 10 pp. Washington, D. C. 1943. [Processed.] 1.982 F20r2

UNITED STATES EXTENSION SERVICE. (533)
HOME DRYING OF FRUITS AND VEGETABLES, A LIST OF EXTENSION PUBLICATIONS. 2 pp. Washington, D. C. 1941. [Processed.] 1.913 N3H75

WICKARD, C. R. (534)
A RADIO TALK . . . APRIL 16, 1943. 4 pp. Washington, D. C., U. S. Dept. of Agriculture. 1943. [Processed.] 1.9 In3Inf

Brief instructions for canning, drying, and storing fruit and vegetables.

WIEGAND, E. H., MADSEN, H. S., and PRICE, F. E. (535)
COMMERCIAL DEHYDRATION OF FRUITS AND VEGETABLES. Oreg. Agr. Expt. Sta. Bul. 417, 39 pp. Corvallis. 1943. 100 Or3

Published in part *in* Food Packer and Canning Age 24: 526-529, 552, 554, 604-605. September-October 1943. 286.83 C165

——— and PRICE, F. E. (536)
OREGON'S FOOD DEHYDRATION PROGRAM. Oreg. Agr. Expt. Sta. Cir. Inform. 274, 18 pp. Corvallis. 1942. [Processed.] 100 Or3C

A survey of facilities available to dehydrate the fruit and vegetable crops of Oregon. Detailed description of dehydration procedures included.

WOODROOF, J. G., DUPREE, W. E., and THOMPSON, H. H. (537)
DEHYDRATION OF FRUITS AND VEGETABLES AND UTILIZATION OF DEHYDRATED PRODUCTS. Ga. Agr. Expt. Sta. Bul. 225, 35 pp. Experiment. 1943. 100 G29S

Procedures for preparing, dehydrating, packaging, rehydrating, and cooking fruits and vegetables.

FRUIT

ANONYMOUS. (538)
ARMY SPECIFICATIONS FOR DEHYDRATED FOODS. Food Indus. 15(6): 52, 122-124. June 1943. 389.8 F737

Tentative specifications for prune powder, cranberries, and apple nuggets.

——— (539)
AUSTRALIA'S DRIED-FRUIT PROSPECTS FOR 1943. U. S. Dept. Com. Foreign Com. Weekly 10(3): 24. Jan. 16, 1943. 157.54 F763

——— (540)
BRAZIL STARTS A NEW INDUSTRY—DRIED BANANAS. So. Amer. Jour. 133: 289. May 29, 1943. 280.8 So86

——— (541)
CLOTH COVER CURTAILS INFESTATION OF DRIED FRUIT. Food Indus. 10: 434. August 1938. 389.8 F737

A shade-cloth cover protects stacks of trays of dried fruit awaiting boxing.

——— (542)
DEHYDRATED-BANANA INDUSTRIES IN BRAZIL. Brazil, No. 173, p. 13. April 1943. 280.8 B732

ANONYMOUS. (543)
DRIED APPLE TRADE; BIG DEVELOPMENT FROM SMALL BEGINNING; EXPANSION IN TASMANIA. Tasmanian Fruitgrower and Farmer 28(328): 11. April 1943. 23 T185

——— (544)
DRIED APPLES. Primary Prod. [Perth] 27(43): 1. Nov. 5, 1942. 23 P932

Regarding plans for the establishment of additional plants for dehydration of apples in Western Australia, as outlined by R. M. Carter, State Superintendent of the Apple and Pear Marketing Board. Includes the location and capacity of the plants and mentions the possibility of turning out cooked apples canned, and of dehydrating potatoes and other products.

——— (545)
DRYING OF PRUNES, SULTANAS AND PEACHES. Agr. Gaz. N. S. Wales 49: 92-94. February 1938. 23 N472

Discusses the necessity for shade-drying prunes after dipping before exposing them to the sun and the cold-dip treatment of sultanas—method, advantages, and disadvantages.

——— (546)
DRYING OF VARIOUS FRUITS. Agr. Gaz. N. S. Wales 50: 36-37. January 1939. 23 N472

Methods for drying peaches and prunes.

——— (547)
GOVERNMENT WANTS DRIED APPLES. Hoosier Hort. 24: 108-109. July 1942. 81 In24

Additional facilities are required to supply the demand for dried apples for Government purchase. Emphasis is on quality of product.

——— (548)
THE HISTORY OF ORGANIZED MARKETING. THE VALUE OF STATUTORY CONTROL. Austral. Dried Fruit News 17(2): 8-9. May 1942. 286.83 Au72

The value of controlled marketing as exemplified by the Australian dried-fruits industry. Includes the early history of the industry, legislation regulating marketing, the work of the Dried Fruit Boards, and the value of the industry to Australia.

——— (549)
HOW TO DRY YOUR OWN APRICOTS AND PEACHES. Land [Sydney] No. 1614, p. 11. Nov. 13, 1942. 23 L22

Directions for the drying of apricots and peaches, supplied by the Department of Agriculture of Australia.

——— (550)
INSTRUMENT QUICKLY MEASURES MOISTURE IN DRIED FRUIT. Food Indus. 6: 159. April 1934. 389.8 F737

The instrument "determines moisture content by measuring the electrical conductivity of a sample of dried fruit."

——— (551)
NATURE'S WAY SAVES THE DAY. Calif. Cult. 89: 369. July 25, 1942. 6 C12

Sun-drying of fruit is expected to replace canning to a large extent.

——— (552)
NOTES ON THE DEHYDRATION OF APPLES IN AUSTRALIA. Austral. Council Sci. and Indus. Res. Food Preserv. Quart. 2(4): 16-19. December 1942. 389.9 Au17F

——— (553)
A NOVA INDUSTRIA DE DESIDRATAÇÃO DE FRUTAS NACIONAIS. Brazil. Conselho Fed. de Com. Exterior. Bol. 3: 405. Aug. 26, 1940. 255.3 B738B

An establishment has been set up in Santos for dehydrating fruits. Banana flakes have been made and other fruits are to be tried.

ANONYMOUS. (554)
RECENT MEETINGS OF VICTORIAN BOARD. OHANEZ (DRIED) NOW CONTROLLED —MATTERS AFFECTING DEHYDRATION AT RECENT MEETINGS OF THE VICTORIAN STATE BOARD. Austral. Dried Fruits News 17(2): 3. May 1942. 286.83 Au72

The marketing of dried Ohanez grapes.

——— (555)
SULTANA PROCESSING. Victoria Dept. Agr. Jour. 36: 186-188. April 1938. 23 V66J

Recommendations by the Dried Fruits Processing Committee of Australia.

——— (556)
WHEN DRYING PRUNES. ADVANTAGES OF STACKING FOR SEVERAL DAYS. Agr. Gaz. N. S. Wales 49: 95-97, 102. February 1938. 23 N472

Experiments with stacking prunes carried out at Wagga Experiment Farm and at Cowra Experiment Farm in 1937 showed that drying was not delayed by stacking and that case hardening was avoided.

ATCHISON, TOPEKA AND SANTA FÉ RAILWAY CO. (557)
DRIED FRUITS: PREPARED AND DEDICATED TO THE DRIED FRUIT INDUSTRY BY SANTA FÉ SYSTEM LINES. 35 pp. Chicago, 1939. 389.3 At2D

The development of the dried fruits industry in California.

ATKINSON, F. E., and STRACHAN, C. C. (558)
THE MODERN DEHYDRATION OF TREE FRUITS. Food in Canada 3(6): 21-25. June 1943. 389.8 F7323

Includes pretreatment of apples, apricots, peaches, pears, cherries, and prunes; method of dehydrating; test of dryness; storage and curing; packing; and future prospects.

AUSTRALIA DRIED FRUITS CONTROL BOARD. (559)
SIXTEENTH ANNUAL REPORT . . . FOR THE YEAR 1939-1940, TOGETHER WITH STATEMENT BY THE MINISTER FOR COMMERCE (THE RIGHT HONORABLE SIR EARLE PAGE) REGARDING THE OPERATION OF THE DRIED FRUITS EXPORT CONTROL ACT 1924-1938. 19 pp. Canberra, L. F. Johnston, Commonwealth Govt. Printer. [1940.] 280.39 Au7

Summary of the 17th annual report in Fruit World Annual, January 1942, pp. 44-45. 80 F948

BALLANTYNE, J. A. (560)
THE DRYING OF PEACHES. Agr. Gaz. N. S. Wales 53: 89-90. February 1942. 23 N472

Describes the various processes connected with the picking, pitting, sulfuring, and shade or sun drying of peaches.

——— (561)
FRUIT DRYING. Agr. Gaz. N. S. Wales 54: 61-65. Feb. 1, 1943. 23 N472

Discusses sulfur burning and the technique of drying slipstone peaches, clingstone peaches, prunes and plums, apples, and pears.

BARGER, W. R (562)
EFFECT OF COLD-STORAGE CONDITIONS ON THE KEEPING OF DRIED FRUIT. Ice and Cold Storage 100: 235-237. March 1941. 295.8 Ic22

——— (563)
EXPERIMENTS WITH DRIED FRUIT IN STORAGE. Ice and Refrig. 101: 399-402. November 1941. 295.8 Ic2

Includes a table giving "Relative Humidities Required to Maintain Dried Fruit at Constant Weight When Stored at 50° and 32° F."

BARNES, D. F , and KALOOSTIAN, G. H. (564)
FLIGHT HABITS AND SEASONAL ABUNDANCE OF DRIED-FRUIT INSECTS. Jour. Ent. 33: 115-119. February 1940. 421 J822

Data on the comparative abundance of 16 species or groups of insects were collected by means of a motor-driven rotary net.

*BESARIC, R., and RIKORSKI, I. (565)
[THE VITAMIN C CONTENTS OF HIP-BERRIES AND OF JAM MADE FROM THEM.] Soc. Chem. Roy. Yugoslav. Bul. 10: 121-158. 1939. [German summary, pp. 155-158. Abstract in Chem. Abs. 35: 4863. 1941.]

BLAIR, K. G. (566)
CARPOPHILUS LIGNEUS, MURRAY, IN BRITAIN. Ent. Monthly Mag. 58 (694): 65. March 1942. 421 En86

Recorded for various localities in Britain on dried California plums, dried apples, and jelly blocks.

BOYER, S. A. (567)
NEW PROCESS POINTS WAY TO WIDER MARKET FOR CRANBERRIES. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 45. October 1942. 389.8 F94

Outlines a process for dehydrating cranberries.

BROWN, W. B. (568)
THE CHANGES OF MOISTURE CONTENT OF DRIED FRUIT DURING STORAGE. Soc. Chem. Indus. Jour. Trans. and Commun. 57: 31-36. January 1938. 382 M31

——— and HIGGINS, A. E. H. (569)
THE CONTROL OF INSECTS INFESTING DRIED FRUITS. 23 pp., illus. London, H. M. Stationery Off. 1942. 423 B812

At head of title: Department of Scientific and Industrial Research.

BURRETT, A. (570)
DRIED FRUIT PACKING AND PROCESSING. So. Austral. Dept. Agr. Jour. 44: 508-509. April 1941. 23 So84

Suggestions apply to sun-dried apricots and peaches.

BURROUGHS, E. (571)
LEXIA DRYING. So. Austral. Dept. Agr. Jour. 42: 913-914. May 1939. 23 So84

Deals with the cultivation and picking of lexias and includes a discussion of the several kinds of dips, their strength and temperature.

CALDWELL, J. S., CULPEPPER, C. W., and SCOTT, D. H. (572)
VARIETAL SUITABILITY FOR DEHYDRATION IN EASTERN FREE-STONE PEACHES. Fruit Prod. Jour. and Amer. Mfr. 23: 68-71, 89, 101-106, 136-142, 151. November 1943-January 1944. 389.8 F94

CALIFORNIA AGRICULTURAL EXPERIMENT STATION. (573)
RAISIN CONSERVATION EXPERIENCE IN 1942 AND ITS BEARING ON PLANS FOR 1943. 18 pp. Berkeley. 1943. [Processed.] 100 C12Ra

Report prepared at the request of the California-U. S. Department of Agriculture War Board to assist in the revisions of the Raisin Conservation Order.

Discusses the economies of the raisin-grape industry and the administration of the order in 1942.

——— (574)
RAISIN CONSERVATION FOR 1943. RECOMMENDATIONS OF CALIFORNIA-U.S.D.A. WAR BOARD. 8 pp. Berkeley. 1942. [Processed.] 100 C12Rai

Revisions proposed to adopt provisions to the actual conditions that determine the feasibility of drying raisin grapes.

CALIFORNIA UNIVERSITY. COLLEGE OF AGRICULTURE. AGRICULTURAL EXTENSION SERVICE. (575)
COST OF DRYING CUT FRUIT, STANISLAUS COUNTY, CALIFORNIA, 1942, WITH SIX-YEAR COMPARISON. 12 pp. Berkeley. 1943. [Processed.] 275.29 C12En

Deciduous Fruit Department, Stanislaus County Farm Bureau cooperating.

The sixth annual study of the cost of drying apricots and peaches.

CASTRO, R. (576)
DESECACIÓN DE FRUTAS. Argentina Min. de Agr. Bol. Frutas y Hortalizas, año 7, No. 82, 69 pp. Buenos Aires. 1942. 286.83 Ar32

Instructions for drying, chiefly sun and oven drying, of various fruits.

CAVALLARO, C. D. (577)
DEHYDRATOR EXPANSION STUDIED; NEED FOR MODERN FRUIT DRYING FACILITIES IS GENERALLY RECOGNIZED AS ESSENTIAL; VITAL FACTS SOUGHT BY ENGINEERING SURVEY. Sunsweet Standard 27(1): 4-5. June 1943. 286.83 Su7

A survey to determine whether the California Prune and Apricot Growers' Association should finance, construct, and operate dehydrating units contiguous to its packing units.

CHARLEY, L. V. S. (578)
SOME INVESTIGATIONS ON THE CONCENTRATION AND DRYING OF FRUIT PRODUCTS. Soc. Chem. Indus. Jour. Chem. and Indus. 59: 823-827. Dec. 7, 1940. 382 M31C

Outlines investigations to enable large surpluses of apples and plums in 1939 and 1940 to be processed into stable foodstuffs which would retain to a satisfactory degree the nutritive value of fresh fruits.

——— (579)
SURPLUS PLUM CROP. Food Manufacture 15: 302. December 1940. 389.8 F736

Includes notes on the production of "plum powder," made by a spray drying process from plum purée by spray drying.

——— HOPKINS, D. P., and POLLARD, A. (580)
CONCENTRATED PLUM PRODUCTS. THE PRODUCTION OF CONCENTRATED JUICES, PUREES AND POWDERS. Fruit. Prod. Jour. and Amer. Vinegar Indus. 21: 366-367, 375; 22: 42-44, 59. September, October 1942. 389.8 P94

Plum powder was prepared from concentrated purée by spray drying. The pectin retains its setting power in the powder.

COUCHMAN, R. (581)
TROUBLE AHEAD FOR DRIED FRUIT PRODUCERS. Calif. Cult. 90: 486-487. Sept. 18, 1943. 6 C12

Packers and growers are troubled by the prospect of enforcement of proposed new tolerance regulations by the Food and Drug Administration.

CROCE, F. M. (582)
ALTERACIONES DE LAS FRUTAS DESECADAS Y MANERA DE EVITARLAS. Agricultor [Concepción, Chile] 41 (38/39): 17-19, 21. November/December 1941. 9.3 Ag86

Also *in* Agr. Venezolano 6(72): 54-57. April 1942. 9.95 Ag8

Published in part *in* Agrario [Santiago, Chile] 7(318): 7, 11. June 30, 1943. 9.3 Ag85

——— (583)
CONSIDERACIÓN SOBRE LA DESECACIÓN DE FRUTAS EN RELACIÓN CON LA PRODUCCIÓN DE 1943. Corporación Frutícola Argentina. Rev. Ofic. 9(100): 19-26. Apr. 30, 1943. 83 C81

Discusses Argentine dried fruit production, especially in Mendoza and the possibility of drying various types of fruits; gives figures for imports and exports.

——— (584)
DESECACIÓN DE FRUTAS. Agricultor [Concepción, Chile] 40(24/25): 9, 11. September/October 1940. 9.3 Ag86

Notes the advantages of dehydration.

——— (585)
DESECACIÓN DE UVAS AL SOL. Corporación Frutícola Argentina. Rev. Ofic. 9(99): 25-28. Mar. 31, 1943. 83 C81

CRUESS, W. V. (586)
CALIFORNIAN DRIED FRUITS. Food Manufacture 16: 262. November 1941. 389.8 F736

An account of experiments in using dried fruits for jam or marmalade making.

——— (587)
EXPERIMENTS ON DRYING UNSULPHURED APRICOTS AND PEACHES. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 135, 157. January 1942. 389.8 F94

Dehydrated peaches and apricots of good color and cooking quality were obtained by precooking in steam or cane-sugar syrup.

——— (588)
FRUITS AS SUGAR SAVERS IN CANDY MAKING. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 324-325, 349. July 1942. 389.8 F94

Dried fruits contain from 50 to 65 percent of sugar and are excellent substitutes for sugar in certain kinds of candy. Several formulas are given.

——— (589)
PRUNE DEHYDRATION EXPERIMENTS. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 324-325, 330. July 1943. 389.8 F94

——— and BALOG, E. G. (590)
DEHYDRATION OF PINEAPPLE. Canner 96(14): 11. Mar. 6, 1943. 286.83 C16

Procedure suggested is based on recent experiments at Fruit Products Laboratory, University of California.

——— and FRIAR, H. F. (591)
DEHYDRATION OF OLIVES. Fruit Prod. Jour. Amer. Vinegar Indus. 22: 116, 124. December 1942. 389.8 F94

Report of experiments made in 1925-26 and 1942 at the University of California on ripe and pickled olives.

——— FRIAR, H. F., and SUMNER, C. (592)
EXPERIMENTS ON CONCENTRATED FOOD BARS. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 359-360, 379, 380. August 1942. 389.8 F94

Formulas were developed for preparing fruit bars to utilize dried fruits.

——— and LA MOGLIA, J. (593)
FRUIT BAR FOR ARMY K RATION. Fruit Prod. Jour. and Amer. Vinegar Indus. 22:13. September 1942. 389.8 F94

Several formulas are given for preparing fruit bars, using dried fruits.

——— and MARSH, G. L. (594)
UTILIZATION OF CALIFORNIA FRUITS. Calif. Agr. Expt. Sta. Cir. 349, 53 pp., illus. Berkeley. 1941. 100 C125

Powdered juices, pp. 15-16; dried fruit products, pp. 26-31.

——— and SUGIHARA, J. (595)
DRIED CITRUS FRUIT FOR MARMALADE. Canner 94(4): 11-12. Dec. 27, 1941. 286.83 C16

Sliced citrus fruits can be dried readily, and the dried fruits are satisfactory for making marmalade.

CURRIE, J. H. (596)
DETAILS OF THE PRESENT DRIED FIG PROGRAM. Pacific Rural Press 136: 70-71. July 23, 1938. 6 P112

Deals chiefly with marketing figs under the Prorate Acts of California.

——— (597)
SUGGESTIONS ON OBTAINING HIGH TEST DRIED FIGS. Pacific Rural Press 137: 575. July 1, 1939. 6 P112

Essential rules for harvesting and fumigating figs.

DeLoach, D. B., and Peters, C. W. (598)
SOME ECONOMIC CONSIDERATIONS AFFECTING THE MARKETING OF OREGON DRIED PRUNES THROUGH COOPERATIVE DRIED-PRUNE-PACKING ASSOCIATIONS. Oreg. Agr. Expt. Sta. Bul. 378, 32 pp. Corvallis. 1940. 100 Or3

"The study of . . . nine dried-prune-packing associations of the State . . . The production trends, effect of size of prunes on prices, packing, the organization and financial structure of the associations, the returns to growers, and the factors affecting such returns are analyzed and discussed."—U. S. Off. Expt. Stas. Expt. Sta. Rec. 85: 685. 1941.

Denny, F. E. (599)
INACTIVATION OF THE BROWNING SYSTEM IN DRIED APPLES. Boyce Thompson Inst. Contrib. 13: 57-63. April/June 1943. 451 B69

Diakonoff, A., and Boer, S. de. (600)
BESTRIJDING VAN SCHADELIJKE VOORRAADINSECTEN DOOR MIDDEL VAN KOELEN. Amsterdam Kolon. Inst., Afd. Handelsmuseum. Ber. 120, 20 pp. 1938. [English summary, pp. 19-20.] 503 Am82B

Reprinted from Indische Mercuur No. 8, p. 97, Feb. 23, 1938.

Report of investigations made in Amsterdam in 1937 on the effect of low temperatures on insect pests of stored products, including currants, apricot kernels, etc.

Donohoe, H. C. (601)
NOTES ON COLEOPTERA FOUND IN RAISIN STORAGES. Wash. Ent. Soc. Proc. 41: 154-162. May 1939. 420 W27

An annotated list of 32 species of Coleoptera which, together with numerous unidentified species, have been found in sheds in California in which raisins are stored.

Simmons, P., and Barnes, D. F. (602)
APHOMIA GULARIS ZELLER AS A PEST OF PRUNES. Jour. Econ. Ent. 31: 318. April 1938. 421 J822

Attacked dried prunes in warehouses. Dried apples, pears, peaches, and apricots in adjoining bins were not attacked.

——— Barnes, D. F., Kaloostian, G. H., and Fisher, C. K. (603)
PREVENTING DAMAGE TO COMMERCIAL DRIED FRUITS BY THE RAISIN MOTH [EPHESTIA FIGULILELLA]. U. S. Dept. Agr. Leaflet 236, 6 pp. Washington, D. C. 1943. 1 Ag84L

Dried Fruit Association of California. (604)
STATISTICS—DRIED FRUIT CROP 1937-1941. 6 Nos. Dried Fruit Assoc. Calif. Buls. 1857, 1894, 1897, 1958, 1991, 2001. San Francisco. 1938-42. 423.9 D83

Eidt, C. C. (605)
PRINCIPLES AND METHODS INVOLVED IN DEHYDRATION OF APPLES. Canada Dept. Agr. Tech. Bul. 18, 36 pp., illus. Ottawa. 1938. 7 C16T

Fellers, C. R., and Clague, J. A. (606)
SOURING OF DRIED DATES BY SUGAR-TOLERANT YEASTS. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 326-327, 347. July 1942. 389.8 F94

Souring of dates is due largely to sugar-tolerant yeasts and does not occur if the moisture content is kept below 25 percent. Pasteurization effectively destroys the yeasts. Six cultures of yeasts occurring in dates are characterized.—Adapted from author's summary.

Ferguson, D. B. (607)
THE CANNED AND DRIED APPLE SITUATION IN NEW YORK. Cayuga Co. [N.Y.] Farm and Home Bur. News 29(8): 5. August 1943. 275.293 N.Y. Cayuga Co.

Fisher, C. D., Mrak, E. M., and Long, J. D. (608)
EFFECT OF TIME AND TEMPERATURE OF SULFURING ON ABSORPTION AND RETENTION OF SULFUR DIOXIDE BY FRUITS. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 175-176, 199-200, 217, 219, 237-238. February-April 1942. 389.8 F94

The amounts of sulfur dioxide absorbed and retained varied with the type of material and the temperature and length of sulfuring treatment. Cut and whole fruits were affected in different manners.

FRIAR, H. F., and MRAK, E. M. (609)
DEHYDRATION OF HUCKLEBERRIES. Fruit. Prod. Jour. and Amer. Vinegar Indus. 22: 138-139. January 1943. 389.8 F94

*GALLOT, S. (610)
INVESTIGATIONS ON THE ASCORBIC ACID CONTENT OF SEEDS, ALMONDS, WALNUTS, AND DRIED FRUITS. Soc. de Chim. Biol. Bul. 22: 608-609. 1940.

"The vitamin C contents in mg. per 100 g. of various dried fruits, etc., as detd. by the methylene blue method are: peanut 6.7, dates 2, bananas 1.4, chestnuts 1.2, peaches 1.1, pears 1.0, apricots 0.75, figs a trace, raisins, apples, prunes, walnuts and almonds, none. The low vitamin content, is ascribed to oxidative destruction during drying."—Chem. Abs. 35: 7566. 1941.

GERRITZ, H. W., and ST. JOHN, J. L. (611)
CONCENTRATED FRUIT AND VEGETABLE PRODUCTS; A NEW APPLE CONCENTRATE. Food Indus. 11(7): 369-370, 416-417. July 1939. 389.8 F737

"Difficulties encountered in preparing a concentrate which would reconstitute to form a food essentially identical to the fresh product were eliminated through certain modifications of the ordinary cooking and bleaching processes and by carefully controlled drying."

GLASS, L. S. (612)
MARKET IN BRAZIL FOR DRIED FRUIT. Canada Dept. Trade and Com. Com. Intel. Jour. 65(1962): 289-290. Sept. 6, 1941. 286.8 C16

The United States supplies the bulk of the imports of prunes, apricots, dried apple rings, and dried pears to Brazil. Prices and import statistics are given.

GOLDBERG, L., and LEVY, L. (613)
VITAMIN C CONTENT OF FRESH, CANNED AND DRIED GUAVAS. Nature [London] 148: 286. September 1941. 472 N21

GUILLOU, R. (614)
DEVELOPMENTS IN FRUIT DEHYDRATOR DESIGN. Agr. Engin. 23: 313-316. October 1942. 58.8 Ag83

"While this paper has dealt primarily with the drying of prunes, a similar method could be used in working with any other product."

HANSEN, C. J. (615)
GROWING AND DRYING PRUNES. . Amer. Fruit Grower 61(4): 10, 16, 18, 26. April 1941. 80 G85

HARMS, A. G. (616)
FOOD CONCENTRATES INSTALLS A DEHUMIDIFYING AND CONDITIONING UNIT FOR MAINTAINING 24 PERCENT RELATIVE HUMIDITY IN ITS GRINDING AND PACKING ROOM TO INSURE DEHYDRATED FOODS OF UNIFORM TEXTURE AND QUALITY. Heating and Ventilating 39(1): 76-77. January 1942. 291.8 H35

Food Concentrates, Inc., Woodbridge, N. J., is now producing dehydrated and powdered food products such as molasses, bananas, and coconuts.

HENDRICKSON, A. H., and VEIHMEYER, F. J. (617)
CERTAIN FACTORS INFLUENCING THE APPARENT DRYING RATIOS OF FRENCH PRUNES. Pacific Rural Press 141: 306. Apr. 19, 1941. 6 P112

——— and VEIHMEYER, F. J. (618)
CERTAIN FACTORS INFLUENCING THE SIZE OF DRIED PRUNES. Amer. Soc. Hort. Sci. Proc. (1940) 38: 80-85. 1941. 81 So12

The effect of moisture during the growing season on the size of dried prunes.

HENDRICKSON, A. H., and VEIHMEYER, F. J. (619)
THE EFFECT OF YIELDS UPON THE APPARENT DRYING RATIOS OF FRENCH PRUNES. Amer. Soc. Hort. Sci. Proc. (1939) 37: 178-182. 1940. 81 So12

HOWARD, J. (620)
DRYING FRUITS ON THE FARM FOR HOME USE AND ROADSIDE SALE. Amer. Fruit Grower 62(3): 19, 26-27. March 1942. 80 G85

——— (621)
HOME DEHYDRATION OF FRUIT. Amer. Fruit Grower 63: 7. August 1943. 80 G85

HUSSEIN, A. A., MRAK, E. M., and CRUESS, W. V. (622)
THE EFFECT OF PRETREATMENT AND SUBSEQUENT DRYING ON THE ACTIVITY OF GRAPE OXIDASE. Hilgardia 14:349-357. February 1942. 100 C12H

"Raisins prepared by dehydration had about one-fifth the oxidase activity of sulfured grapes dried in the shade, probably because of the relatively high temperature used for dehydration."

JEWELL, W. R. (623)
DRYING AND PROCESSING TREE-FRUITS. Victoria Dept. Agr. Jour. 41: 85-96, 110. February 1943. 23 V66J

Recommended procedures of the Fruit Processing Committee of Victoria.

JOSS, A. (624)
COST OF DRYING CUT FRUIT IN CALIFORNIA. Giannini Found. Agr. Econ. Rpt. 85, 41 pp. Berkeley. 1943. [Processed.] 281.9 G34M

At head of title: University of California, College of Agriculture, Agricultural Experiment Station.

A 10-page preliminary report was issued in April 1943 by the California Agricultural Experiment Station.

KEMPER, H. (625)
UEBER DEN SAFTKÄFER (CARPOPHILUS HEMIPTERUS.) Ztschr. f. Hyg. Zool. 30: 345-353, illus. December 1938. 449.8 Z36

Pest of dried fruit. The insects preferred figs. Plums were only slightly attacked and apricots and currants not at all, unless they were the only food available.

KNIGHT, A. (626)
FRUIT DRYING FOR HOME USE. Victoria Dept. Agr. Jour. 39: 21-24. January 1941. 23 V66J

LEPESME, P. (627)
SUR LE RÉGIME ET L'IMPORTANCE ÉCONOMIQUE DE QUELQUES CORYNETIDAE (COL. CLERIDAE). Rev. Franç. d'Ent. 6: 17-20. 1939. 421 R323

Pests of dried fruit.

LINDENBERGER, E. F. (628)
POWDERED ORANGE JUICE LOOMING ON THE HORIZON; SPACE-SAVING COMPRESSION OF DEHYDRATED FOODS ALSO SEEN AS ANOTHER FACTOR TO BE RECKONED WITH. Citrus 5(9): 7, 12. March 1943. 80 C498

LONG, J. D., MRAK, E. M., and FISHER, C. D. (629)
INVESTIGATIONS IN THE SULFURING OF FRUITS FOR DRYING. Calif. Agr. Expt. Sta. Bul. 636, 56 pp., illus. Berkeley. 1940. 100 C12S

MEYER, H. H. (630)
THE NUTRITIVE VALUE AND USE OF DRIED FRUIT. Farming in So. Africa 16(178): 37-39. January 1941. 24 So842

Methods of preparing dried fruit, including recipes and table indicating the carbohydrate and mineral constituents of dried fruit.

MOONY, B. (631)
DEHYDRATED FRUIT FROM NEW MEXICO? Southwest Banking and Indus. 42(6): 12-13, 33-34. June 1942. 284.8 So82

San Juan County, in northern New Mexico, is said to offer an opportunity for the establishment of a dehydrating plant. The county specializes in apples, but it also produces substantial quantities of other fruits. Production statistics are given.

MRAK, E. M. (632)
DEHYDRATION OF FRUITS. Canner 87(14): 12-15. Sept. 10, 1938. 286.83 C16

Developments and improvements in the artificial drying of fruits.

——— (633)
DEHYDRATION OF FRUITS IN CALIFORNIA. Pacific Rural Press 137: 558-559, 561, 563. June 24, 1939. 6 P112

Account of the development of dehydration of fruit in California, of methods used, and of the advantages and disadvantages involved.

——— (634)
DEHYDRATION OF GUAVAS. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 170, 181. February 1943. 389.8 F94

"The advisable procedure for drying involves sulphuring for 20 minutes and then dehydrating at 150° F. An air flow of 600 lineal feet per minute and an initial relative humidity of 25% are satisfactory for good drying.

"Dehydrated guavas are thin, dull and brittle . . . The dried product reconstitutes well, and may be used as a cooked fruit with or without cream or in a variety of desserts."

——— (635)
SOME FACTORS IN THE PRODUCTION OF DRIED FRUITS. Fruit Prod. Jour. and Amer. Vinegar Indus. 20: 267-276, 293. May 1941. 389.8 F94

A summary of currently recommended practices for sun drying and dehydration. The principles of artificial drying and types of tunnel driers are discussed.

——— (636)
TECHNIQUE FOR [DEHYDRATION OF] "GOLDEN BLEACH" RAISINS. Pacific Rural Press [North. Ed.] 146: 172. Oct. 2, 1943. 6 P112

——— and BAKER, E. E. (637)
SUGAR TOLERANT YEAST CAUSING THE SPOILAGE OF DRIED FRUITS. Internatl. Cong. Microbiol. Rpt. Proc. (1939) 3: 707-708. 1940. 442.9 In83

Refers to prunes and figs.

——— FISHER, C. D., and BORNSTEIN, B. (638)
THE EFFECT OF CERTAIN SUBSTANCES AND PRE-TREATMENTS ON THE RETENTION OF COLOR AND SULPHUR DIOXIDE BY DRIED CUT FRUITS. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 297-299. June 1942. 389.8 F94

Results of tests with various types of spraying and dipping pretreatments.

——— and LONG, J. D. (639)
METHODS AND EQUIPMENT FOR THE SUN-DRYING OF FRUITS. Calif. Agr. Expt. Sta. Cir. 350, 69 pp. Berkeley. 1941. 100 C12S

Advice and information on problems related to the drying and farm storage of dried fruits. Discusses selection, equipment, methods of preparation and drying, and handling after drying; farm-scale packing of dried fruits, storage and treatment of packed dried fruit, and routine analysis of dried fruit.

——— PHAFF, H. J., FISHER, C. D., and MACKINNEY, G. (640)
DEHYDRATION OF FRUITS OFFERS IMPORTANT WARTIME ADVANTAGES. Food Indus. 15(4): 59-62. April 1943. 389.8 F737

Discusses new improvements in blanching and dehydration methods developed by the University of California.

——— PHAFF, H. J., and FRIAR, H. F. (641)
DEHYDRATION OF CHERRIES. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 198-201, 214. March 1943. 389.8 F94

MULLEN, A. J. (642)
DRIED-FRUIT INDUSTRY IN ARGENTINA AND CHILE. U. S. Dept. Com. Foreign Com. Weekly 11(8): 10-12, 38-39. May 22, 1943. 157.54 F763

Conditions favorable to the industry; growth of the industry; varieties of fruit dried; Argentine production, sales, and imports; Chilean production area, drying facilities, trade, consumption and markets.

NASH, E. (643)
GOVERNMENT CONTROLS OF DRIED FRUITS DURING WORLD WAR I. U. S. Bur. Labor Statis. Hist. Studies of Wartime Prob. 16, 16 pp. [Washington, D. C.] 1941. [Processed.] 158.6 H62

Status of the dried-fruit industry at the beginning of and during the war; transportation and export; production and price; licensing; and price regulation.

NAUDÉ, S. (644)
THE PLACE OF DRIED FRUIT IN THE DIET. So. Africa Dept. Agr. and Forestry. Publicity Ser. 145, 2 pp. Pretoria. 1943. 24 So82P

NEW SOUTH WALES STATE MARKETING BUREAU. (645)
THE DRIED FRUITS INDUSTRY OF NEW SOUTH WALES. N. S. Wales State Market. Bur. Monthly Market. Rev. 7: 31-36. June 1941. [Processed.] 286.8 N47M

NICHOLS, P. F., MRAK, E. M., and BETHEL, R. (646)
EFFECT OF DRYING AND STORAGE CONDITIONS ON COLOR AND SO_2 RETENTION OF DRIED APRICOTS. Food Res. 4: 67-74. January/February 1939. 389.8 F7322

——— and REED, H. M. (647)
SHIPPING DRIED FRUITS TO THE TROPICS. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 206-208, 247-249. March, April 1943. 389.8 F94

Packaging.

NIELSEN, MRS. B. (648)
DRIED FRUIT SPECIALTIES. Gleanings Bee Cult. 67: 82-84. February 1939. 424.8 G47

Recipes combining dried fruits with honey.

OBOUSSIER, H. (649)
BEITRÄGE ZUR BIOLOGIE UND ANATOMIE DER WOHNUNGSMILBEN. Ztschr. f. Angew. Ent. 26: 253-296, illus. 1939. 421 Z36

Carpoglyphus lactis shows a marked preference for figs, dried fruit, jams, etc. *Tyrophagus putrescentia* breeds rapidly in dried fruit.

ODGERS, J. J. (650)
APRICOT DRYING BY DEHYDRATION. So. Austral. Dept. Agr. Jour. 42: 912-913. May 1939. 23 So84

Description of methods for harvesting and drying apricots.

OLDHAM, F. S. (651)
THE DRYING OF VINE FRUITS. Agr. Gaz. N. S. Wales 50: 95-97, 146-148, 260-264. February, March, May 1939. 23 N472

Preparation, use, and relative merits of cold and mixed dips, harvesting and drying of currants, and construction of drying racks.

PALMER, F. (652)
AUSTRALIAN PRODUCTION OF DRIED FRUITS. Canada Dept. Trade and Com., Com. Intel. Jour. 67(2030): 583-584. Dec. 26, 1942. 286.8 C16

Discussion of the 1942 crop of dried fruit in Australia—distribution, prices, 1943 production goals, shortage of labor, and fertilizers.

PERKINS, M. S. (653)
A BRIEF RÉSUMÉ OF FRUIT DRYING AND PACKING. Fruit. Prod. Jour. and Amer. Vinegar Indus. 22: 46-47, 75-76. October, November 1942. 389.8 F94

Describes the sun-drying and dehydration processes and discusses preparation for drying, spoilage, packaging, and nutritive value.

POTTER, C. (654)

THE USE OF PROTECTIVE FILMS OF INSECTICIDE IN THE CONTROL OF INDOOR INSECTS, WITH SPECIAL REFERENCE TO PLODIA INTERPUNCTELLA HB. AND EPHESTIA ELUTELLA HB. Ann. Appl. Biol. 25: 836-854. November 1938. 442.8 An72

Solution of 0.8 percent pyrethrins in a white oil. Dried fruit in warehouses in England.

PRESCOTT, S. C. (655)

DRIED APPLES, 1943 MODEL; DEHYDRATION OF INCREASING IMPORTANCE IN PREPARING WARTIME FOODS. Technol. Rev. 45: 127-129, 146, 148, 150, 152. January 1943. Libr. Cong. T171.M47

READ, F. M. (656)

VICTORIA HORTICULTURE—TODAY AND TOMORROW? Austral. Inst. Agr. Sci. Jour. 8: 12-17. March 1942. 23 Au74

Includes brief discussion of the dried-fruits industry.

RIBÉREAU-GAYON, J., and PEYNAUD, E. (657)

UN ESSAI DE PASSERILLAGE PROVOQUÉ DES RAISINS. Acad. d'Agr. de France. Compt. Rend. 24: 535-544. May 11, 1938. 14 P215Bc

Describes a method of partial drying of grapes that increases the sugar content of the raisin.

ST. JOHN, J. L. (658)

APPLE CONCENTRATE KEEPS INDEFINITELY. Better Fruit 36(5): 13-15. November 1941. 80 B46

Dehydrated cooked apple pulp was not attacked by bacteria, yeasts, or molds during long periods of storage. It may be reconstituted very quickly as applesauce or pie filler.

SALKOVA, A. K. (659)

[THE BIOCHEMICAL VALUE OF FIG FRUIT.] Soviet Subtrop., No. 10, pp. 48-49. October 1938. [In Russian.] 20 Su12

"Of the various methods of drying figs, sun-drying gives the most satisfactory results and is least injurious to the flavor of the fruit. It is useful to fumigate the fruit with S before drying in order to prevent acidification. The sugar content of figs does not increase with age; it depends only on the amt. of sunlight to which they were exposed, degree of ripeness, etc."—Chem. Abs. 34: 2947. 1940.

SCHNEIDER, G. (660)

ÜBER DIE HERSTELLUNG GETROCKNETER FRÜCHTE IN CALIFORNIEN. 70 pp. Delft, Holland, Uitgeverij Waltman. 1940. 389.3 Sch5

SCHULZE, K. (661)

NEUES AUFTRETEN DES SAMENZÜNSLERS PARALISPA (APHOMIA) GULARIS Z. Anz. f. Schädlingsk. 15(5): 58-59, illus. 1939. 421 An9

In dried plums from a warehouse in Hamburg.

SCHWARZ, T. A. (662)

DRIED CUT FRUITS AND THE SULFUR QUESTION. Pacific Rural Press 141: 402-403. May 31, 1941. 6 P112

Sulfur treatment of fruit is not harmful, as was earlier assumed.

SCOFIELD, E. E. (663)

ELECTRIC HEAT FOR DRYING APPLE SAUCE. Elect. West 82: 113-114. June 1939. 335.8 J82

Description of a process designed to convert cull apples into dried applesauce. Process is still in the experimental stage.

SHAFIK, M., and HILMY, A. L. (664)

A MUD BRICK OVEN FOR DRYING DATES AND CONTROLLING EPHESTIA. Soc. Fouad I. Ent. Bul. 31: 265-277, illus. 1938. 420 Eg9

"This mud dry oven can be utilised for both drying of dates and controlling *Ephestia* without having any deleterious effect on dates."

SIMMONS, P. (665)

PREVENTING INSECT DAMAGE IN HOME-DRIED FRUITS. U. S. Dept. Agr. Leaflet 235, 4 pp. Washington, D. C. 1943. 1 Ag84L

Simmons, P., Barnes, D. F., Fisher, C. K., and Kalcostian, G. H. (666)
SOME RESULTS OF RECENT WORK WITH DRIED-FRUIT INSECTS. Dried Fruit Assoc. Calif. Bul. 1894, 3 pp. San Francisco. 1939. 423.9 D83

——— and Donohoe, H. C. (667)
CHANGES IN THE INSECT POPULATION OF SORTED RAISINS. Dried Fruit Assoc. Calif. Bul. 1866, 7 pp. San Francisco. 1938. 423.9 D83

Simon, R. (668)
DEHYDRATED BANANA FLAKES FROM BRAZIL. Natl. Food Distributors' Jour. 17(4): 6. April 1943. 286.28 N212

Value of the product.

*Siryĭ, G. A. (669)
SELECTING APPLES AND PEARS FOR DRYING. Konserv. i Plodoovoshchnaya Promysh. 10(4): 22-23. 1939.

"Tabulated data show the av. chem. compn. of apples and pears, dried to 20% H_2O, and the losses in sugars and acidity incurred in drying. The detns. were made with 3 varieties of apples and 2 of pears."—Chem. Abs. 36: 5272. 1942.

South African Food Canners' Council (Incorporated). (670)
THE SOUTH AFRICAN CANNED FRUIT, JAM, CANNED VEGETABLES, AND DRIED FRUIT INDUSTRIES. 18 pp. Cape Town. [1938.] (Inform. Bul. Spec. Statis. Issue, July 1938.) [Processed.] 286 So85

Statistical tables of production and exports of dried fruits.

Stewart, J. (671)
DRIED FRUITS; THEIR FOOD VALUE AND ECONOMICAL USE. Food Manufacture 15: 301. December 1940. 389.8 F736

Sturtevant, A. J. (672)
FACING THE FACTS—ON DRIED FRUIT. Pacific Rural Press 141: 406-407. May 31, 1941. 6 P112

Gives the main reasons why dried fruits are not more popular.

——— (673)
IMPROVING GROWER-PACKER RELATIONS. Pacific Rural Press 136: 22. July 9, 1938. 6 P112

Deals with marketing methods in the dried-fruit industry in California.

Sukh Dyal, L. (674)
TROPICAL FRUITS. 257 pp. Brooklyn, N. Y., Chemical Pub. Co., Inc. 1942. 93.28 Su4T

Chapter XV, Drying and Dehydration of Fruits, pp. 193-208.

Súnico, J. M. (675)
CONSEJOS BREVES A LOS PRODUCTORES DE HIGOS DESECADOS. Argentina Min. de Agr. Almanaque (1941) 16: 197-202. 9 Ag874

Notes imports of dried figs into Argentina, 1937-39, and gives instructions for the sun-drying of figs, including the varieties to be used, harvesting, fumigation, construction of trays and frames, and processes involved.

Teixeira, A. C. J. (676)
A SECAGEM E ENTULHAMENTO DOS FIGOS. Portugal Junta Nac. das Frutas Bol. Mens. 1(4): 21-24. April 1941. 286.3939 P83

Precautions to be taken in the drying and storing of figs.

Thomas, W. C. F. (677)
AUSTRALIA'S DRIED FRUITS INDUSTRY. Australia To-day 1943: 30. 280.8 Au72

United States Agricultural Marketing Administration. (678)
TENTATIVE UNITED STATES STANDARDS FOR GRADES OF DRIED APRICOT (EFFECTIVE JULY 1, 1942). 4 pp. Washington, D. C. 1942. [Processed.] 1.942 F32Ap6

Have also: Amendment, dated July 28, 1942.

UNITED STATES AGRICULTURAL MARKETING ADMINISTRATION. (679)
UNITED STATES STANDARDS FOR GRADES OF DRIED APPLES (EFFECTIVE SEPTEMBER 1, 1942). 4 pp. Washington, D. C. 1942. [Processed.] 1.942 F32Ap5

UNITED STATES AGRICULTURAL MARKETING SERVICE. (680)
UNITED STATES STANDARDS FOR GRADES OF DRIED PRUNES (EFFECTIVE APRIL 5, 1941). 5 pp. Washington, D. C. 1941. [Processed.] 1.942 F32P951

Have also: Amendment, dated July 28, 1942.

UNITED STATES BUREAU OF HOME ECONOMICS. (681)
DRIED FRUITS IN LOW COST MEALS. Washington, D. C. 1941. 8 pp. 1 H75Dr

Includes recipes for the use of dried fruit.

UNITED STATES DEPARTMENT OF COMMERCE. BUREAU OF FOREIGN AND DOMESTIC COMMERCE. (682)
ARGENTINE DRIED FRUIT PRODUCTION AND TRADE. U. S. Bur. Foreign and Dom. Com. Indus. Ref. Serv., pt. 3, No. 77, 3 pp. Washington, D. C. September 1941. [Processed.] 157.54 In23

Notes Government measures to control the industry and raise its standards. Tables give production figures for 1937-40 and imports and exports for 1936 through June 1941.

UNITED STATES OFFICE OF PRICE ADMINISTRATION. (683)
CHRISTMAS PACKED DRIED FRUITS. Fed. Register 8: 16687. Dec. 11, 1943. 169 F31

Maximum Price Regulation 262, Amend. 13.

——— (684)
DRIED AND PROCESSED APPLES AND APPLE PRODUCTS, 1943 CROP AND AFTER. Fed. Register 8: 15697-15703. Nov. 18, 1943. 169 F31

Maximum Price Regulation 493; Amend. 1 in Fed. Register 8: 16664. Dec. 10, 1943.

——— (685)
DRIED FRUITS, 1943 AND LATER CROPS. Fed. Register 8: 16686-16687. Dec. 11, 1943. 169 F31

Maximum Price Regulation 475, Amend. 1.

VICTORIA FRUIT PROCESSING COMMITTEE. (686)
DRYING CLINGSTONE PEACHES. Victoria Dept. Agr. Jour. 41: 97, 104. February 1943. 23 V66J

WEAST, C. A., and MACKINNEY, G. (687)
NONENZYMATIC DARKENING OF FRUITS AND FRUIT PRODUCTS. Indus. and Engin. Chem., Indus. Ed. 33: 1408-1412. November 1941. 381 J825
Considers the darkening of dried apricots.

WEINLAND, H. A. (688)
FIFTH PRUNE DEHYDRATION COST EFFICIENCY STUDY, SONOMA COUNTY. Compiled [with the assistance of] B. B. Burlingame. 6 pp. [Berkeley.] Calif. Agr. Col., Ext. 1943. [Processed.] 275.29 C12En

A summary of the operating costs for 1942 and the 5 preceding years, including the cost of each operation and the total cost of the completed dehydration from the time the prunes are received on the dipping platform until they are in the bin. This does not include the picking and delivering and the sacking after drying.

——— (689)
PREPARATION OF DEHYDRATOR EQUIPMENT WILL INCREASE EFFICIENCY OF PLANT. Sunsweet Standard 27(4): 5. September 1943. 286.83 Su7

Equipment for prune drying.

——— (690)
PRUNE DEHYDRATION PREPARATION. Pacific Rural Press and Calif. Farmer 146: 64-65. Aug. 7, 1943. 6 P112

Refers to equipment.

WELCH, J. H. (691)
DEVELOPMENT OF CITRUS DEHYDRATION IN THE [RIO GRANDE] VALLEY. Tex. Farming and Citric. 19(8): 4. February 1943. 80 T31

Description of method developed at the U. S. Department of Agriculture, Fruit and Vegetable Products Laboratory, Weslaco, Tex. The peel and pulp are dried separately, to be combined later to make marmalade base.

WIEGAND, E. H. (692)
BLANCH VS. SOAK IN CANNED PREPARED DRIED PRUNES AND JUICE. West. Canner and Packer 30(8): 20-22. July 1938. 286.83 W522

——— and FENNER, K. P. (693)
DRIED ITALIAN PRUNE PRODUCTS. Oreg. Agr. Expt. Sta. Bul. 353, 5 pp. Corvallis. 1938. 100 Or3

Describes processing and canning of dried prune products.

WINKLER, A. J. (694)
RAISINS FROM TABLE THOMPSONS. Calif. Cult. 90: 59, 87. Feb. 6, 1943. 6 C12

WOOD, A. (695)
ENZYMES OF THE FIG. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 308-310, 317. June 1942. 389.8 F94

ZECK, E. H. (696)
PESTS OF DRIED FRUITS. Agr. Gaz. N. S. Wales 54: 67-71, illus. Feb. 1, 1943. 23 N472

VEGETABLES

ANONYMOUS. (697)
ARMY STANDARDS FOR DEHYDRATED FOODS. Food Indus. 14(11): 54, 100-103. November 1942. 389.8 F737

Tentative specifications for white potatoes, sweetpotatoes, rutabagas, and beets.

——— (698)
ARMY STANDARDS FOR DEHYDRATED FOODS. Food Indus. 15(1): 55, 102-104. January 1943. 389.8 F737

Tentative specifications for dehydrated carrots, cabbage, and onions.

——— (699)
CARROTS VS. DEHYDRATION; DRYING PLANTS CLAIM BECAUSE OF PRIOR COMMITMENTS THEY WILL BE UNABLE TO HANDLE TONNAGE AVAILABLE. West. Grower and Shipper 14(7): 7-8, 18. June 1943. 280.38 W52

——— (700)
CHILI PEPPERS NEW DRIED ITEM FOR HUSTON AND BAETZ AT SANTA ANA. West. Canner and Packer 35(2): 41. February 1943. 286.83 W522

Method of dehydrating cabbage is described also.

——— (701)
CLAY PLANTS URGED TO INVESTIGATE FOOD DEHYDRATION POSSIBILITIES. Brick and Clay Rec. 101(3): 11-12. September 1942. 299.8 B762

Deals with the possibilities of adapting brick plants to the manufacture of dehydrated vegetables.

——— (702)
DEHYDRATED FOODS ARE PRESSED INTO "BRICKS." Canning Trade 65(21): 11. Dec. 21, 1942. 286.83 T67

Compression of vegetables.

——— (703)
DEHYDRATED VEGETABLES, A SUCCESSFUL BRITISH PILOT PLANT. Food 11: 225-226. August 1942. 389.8 F738

Description of the dehydration of potatoes, cabbages, and carrots at an H. J. Heinz and Co. plant.

ANONYMOUS. (704)

DEHYDRATION BOOM SEEN IN WAR'S NEW TURN. Canning Age 23: 424-425, 448. July 1942. 286.83 C165

Specifications for the selection and preparation of vegetables for drying, including table of procedures for dehydrating various vegetables.

——— (705)

DEHYDRATION BOOM; WAR'S OPPORTUNITIES BECKON TO DRIED-VEGETABLE INDUSTRY; SUCCESS OF SOUP MIXES BRINGS MORE CONCERNS INTO MARKET. Business Week, No. 625, pp. 26, 28. Aug. 23, 1941. 280.8 Sy8

——— (706)

DEHYDRATION OF VEGETABLES . . . CARROTS. Food Indus. 15(2): 64-67, illus. February 1943. 389.8 F737

Description of equipment at Beech-Nut Packing Co., Rochester, N. Y.

——— (707)

DETERMINATION OF MOISTURE IN DRIED VEGETABLES. Austral. Council Sci. and Indus. Res. Food Preserv. Quart. 2(2): 14-16. June 1942. 389.9 Au7F

——— (708)

DRIED VEGETABLES, EXCELLENT SUBSTITUTES FOR THE FRESH ARTICLE. Agr. Gaz. N. S. Wales 49: 305-306. June 1938. 23 N472

A description of the methods employed by R. M. Pahlow in successful drying tests with cabbages, spinach, celery, and root crops at the Bathurst Experimental Farm. A drying table for all the more common vegetables is included.

——— (709)

HOME DEHYDRATORS FOR VICTORY GARDENERS. Elect. West 90: 51-53. March 1943. 335.8 J82

——— (710)

HOW POTATOES SHREDS ARE MADE; IDAHO DEHYDRATOR PIONEERS PRODUCT WHICH HAS REACHED ANNUAL VOLUME OF 6,000,000 LB. DEVELOPS OWN METHODS AND MACHINES. Food Indus. 15(3): 47-49. March 1943. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, ed. 2, pp. 75-77. New York. 1943. 389.8 F733

——— (711)

HUNGARY'S DRIED VEGETABLE INDUSTRY. U. S. Dept. Com. Foreign Com. Weekly 10(2):24. Jan. 9, 1943. 157.54 F763

The Hungarian dried-vegetable industry, developed since the beginning of the war, is one of the industries not affected by a shortage of raw materials.

——— (712)

JACK SIMPLOT "OUT HENRYS" HENRY KAISER WITH IDAHO DEHYDRATION OPERATION. West. Canner and Packer 35(11): 41-47. October 1943. 286.83 W522

Describes operations at the J. R. Simplot Dehydrating Company at Caldwell, Idaho, where potatoes and onions are dehydrated.

——— (713)

"MODEL" PLANT BEGINS CARROT DRYING; BEST KNOWN PRINCIPLES OF DEHYDRATION COMBINE WITH GOOD ENGINEERING AT CHAPMAN DEHYDRATOR CO. West. Canner and Packer 35(7): 35-38, illus. June 1943. 286.83 W522

Description of the Chapman Dehydrator Co., Modesto, Calif.

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NEW VEGETABLE-DEHYDRATION PROCESS, INDIA. U. S. Dept. Com. Foreign Com. Weekly 11(4): 27. Apr. 24, 1943. 157.54 F763

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OUTLOOK FOR DEHYDRATED VEGETABLES. Bank of Amer. Business Rev. 12(5): 3, 6-8. May 1942. 280.8 B22

Advantages of dehydrated vegetables, production trends, packaging, and recent developments and future of the industry.

ANONYMOUS. (716)
OVEN-DRY THE SURPLUS FROM YOUR VICTORY GARDEN. Ohio Farm Bur. News 23(1): 28-29, 32-33. August 1943. 6 Oh34

——— (717)
POTATO DEHYDRATION SEEN AS PERMANENT INDUSTRY. Canning Age 24: 89. February 1943. 286.83 C165

Potato dehydration industry in Maine.

——— (718)
POTATO SHREDS: ROGERS BROS. PIONEERED DEVELOPMENT OF DEHYDRATED POTATO SHREDS—NOW SUPPLIES LARGE VOLUME TO U. S. ARMED FORCES. West. Canner and Packer 35(2): 37, 39, 41. February 1943. 286.83 W522

Idaho potatoes are cooked by steam, riced, and dehydrated to 8-percent moisture content in tunnel driers. Factors influencing the quality of the finished product are discussed.

——— (719)
STEPS IN DEHYDRATION. Market Growers Jour. 71: 309, 313. October 1942. 6 M34

——— (720)
SUGGESTIONS FOR GROWING SWEET POTATOES FOR DEHYDRATION. Ga. Coastal Plain Expt. Sta. Mimeog. Paper 20, 3 pp. Tifton. 1943. 100 G292M

——— (721)
SUN DRYING SWEET CORN. Wallaces' Farmer and Iowa Homestead 67: 424. July 25, 1942. 6 W15

——— (722)
TUNNEL DEHYDRATOR. Food Indus. 14(10): 93. October 1942. 389.8 F737

E. H. Guthrier and Co. have brought out Model V vegetable dehydrator, a machine that permits the use of parallel-flow dehydration, counter-flow dehydration, or a combination of both in the same apparatus.

——— (723)
TWO-STAGE DEHYDRATOR. Food Indus. 15(2): 107. February 1943. 389.8 F737

Description of equipment offered by Hersey Manufacturing Co., intended for use with white potatoes, sweetpotatoes, carrots, beets, and turnips.

——— (724)
VACUUM DEHYDRATION AT MARTINEZ PLANT; SEALD ASSOCIATION UNITS YIELD SUPERIOR DRIED PRODUCTS. Canning Age 24: 188-189. March 1943. 286.83 C165

An all-vacuum process is used for dehydrating carrots and potatoes.

——— (725)
VEGETABLE DEHYDRATION PROGRAM. Fed. Reserve Bank of Atlanta. Monthly Rev. 28: 70-71. September 1943. 284.8 F31A

In the Southern States.

——— (726)
VITAMINS IN DRIED VEGETABLES. Seed World 53(4): 30-31. Feb. 19, 1943. 61.8 Se52

——— (727)
WAR GIVES IMPETUS TO DEHYDRATED VEGETABLES . . . BEARDMORE'S OAKVILLE, IN BIG PRODUCTION. Food in Canada 1(1): 8-10. November 1941. 389.8 F7323

Illustrates processes used.

AITKEN, H. C. (728)
A RAPID CONTROL METHOD FOR DETERMINING MOISTURE IN DEHYDRATED VEGETABLES. Food in Canada 2(5): 24-26. May 1942. 389.8 F7323

Method used only for potatoes.

Allen, R. J. L., Barker, J., and Mapson, L. W. (729)
THE DRYING OF VEGETABLES. I. CABBAGE. Soc. Chem. Indus. Jour. Trans. and Commun. 62: 145-160. October 1943. 382 M31

Amenta, R. H. (730)
INCREASING PRODUCTION OF DEHYDRATED FOODS. Amer. Grocer 148(21): 4-5. Nov. 25, 1942. 286.83 Am32

Also *in* Quick Frozen Foods 5(4): 14; (5): 16, 40. November-December 1942, under title "Where Can I Fit Into The Dehydration Picture?" 389.8 Q4

Tells briefly of the appointment of a committee by Donald M. Nelson to administer a program to expand the production of dehydrated vegetables. Principles followed by the committee in determining those eligible to participate in the program are listed.

Arengo-Jones, R. (731)
VEGETABLE DEHYDRATION IN CANADA. Canad. Food Packer 13(8): 13-16. August 1942. 286.83 C166

Progress, problems, and methods of dehydrating vegetables.

Ascham, L., Spiers, M., and Maddox, D. (732)
THE AVAILABILITY OF THE IRON IN DRIED PEAS AND BEANS. Science (n. s.) 90: 596-597. Dec. 22, 1939. 470 Sci2

It appears that the iron in the dried peas and beans tested is completely available to the nutritionally anemic rat for the regeneration of hemoglobin.

Australia. Council for Scientific and Industrial Research. Division of Food Preservation. (733)
DRIED VEGETABLES. Austral. Council Sci. and Indus. Res. Div. Food Preserv. Food Preserv. Quart. 2(3): 2-3; (4): 14-15. September, December 1942. 389.9 Au7F

Part 2 has title "Dehydrated Vegetables."

——— (734)
USE OF AIR FOR DRYING VEGETABLES. Austral. Council Sci. and Indus. Res. Div. Food Preserv. Food Preserv. Quart. 2(3): 3-6. September 1942. 389.9 Au7F

Aykroyd, W. R. (735)
STABILITY OF ASCORBIC ACID IN DEHYDRATED VEGETABLES. Nature [London] 151(3818): 22-23. Jan. 2, 1943. 472 N21

"Commercially dehydrated (steam blanched) vegetables were kept for several months in an incubator at 37° in sealed (not exhausted) tins. Dehydrated cabbage, cauliflower and knol-khol lost 50% of the ascorbic acid originally present in the dehydrated material in 12 weeks. In other samples of these vegetables stored in closed but not sealed tins at 18-23°, the loss was 70-75 percent in 6 weeks."—Chem. Abs. 37: 2091. 1943.

Barker, A. (736)
POTATO FLOUR, PROGRESS IN POTATO DEHYDRATION. Food 12(136): 16-18. January 1943. 389.8 F738

Manufacture, analyses, and uses of cooked and uncooked potato flour.

Beardsley, C. L., Prindle, R. F., and Stevens, H. P. (737)
RETENTION OF VITAMINS IN DEHYDRATED VEGETABLES DURING STORAGE. Inst. Food Technol. Proc. 1943: 208-225. [Abstract in Food in Canada 3(6):16. 1943.] 389.9 In7

Beckley, V. A., and Notley, V. E. (738)
THE ASCORBIC ACID CONTENT OF DRIED VEGETABLES. Biochem. Jour. 35: 1396-1403. December 1941. 382 B52

"Studies were made of the ascorbic acid contents and palatability of dried vegetables, including cabbage, cauliflower, beans, carrots, and potatoes. Potatoes and cauliflowers should be blanched with live steam for several minutes before drying, while carrots, green beans and cabbages should be dried without blanching. The details of the drying methods were given."—Chem. Abs. 36: 4924. 1942.

Beckley, V. A., and Notley, V. E. (739)
DRYING OF VEGETABLES. East African Agr. Jour. 7: 3-7. July 1941. 24 Ea72

Birgfeld, C. E. (740)
THE DEHYDRATED VEGETABLE INDUSTRY. U. S. Bur. Foreign and Dom. Com. Indus. Ref. Serv., pt. 3, No. 45, 2 pp. Washington, D. C. 1941. 157.54 In23

"This study was made . . . as a part of a Survey of National Food Resources, undertaken by the former Food Supply Section of the National Defense Advisory Commission."

Topics: Production in 1940; seasonality of production; estimated 1941 production capacity; stocks; types of processes; moisture content; containers; description of industry; and specifications.

Black, H. G. (741)
STORAGE EFFECT ON IRISH POTATOES FOR DEHYDRATION. Canning Trade 66(1): 7. Aug. 2, 1943. 286.83 T67

Boone, A. R. (742)
FOOD FOR FIGHTERS; NEW DEHYDRATION PROCESS USES STEAM BATHS AND HEAT TREATMENTS TO REDUCE VEGETABLE WEIGHT AND BULK. Sci. Amer. 167: 20-22. July 1942. 470 Sci25

Account of current practices, especially the work of the Department of Agriculture in California.

Brian, C. (743)
CORRECT BLANCHING IMPORTANT IN HOME VEGETABLE DEHYDRATION. S. Dak. State Hort. Soc. Ann. Rpt. (1943)40: 93-94. 81 So86

Blanching, drying, and storing of carrots, beets, pumpkins, squash, green peppers, and tomatoes.

Brunell, H. J., Esselen, W. B., Jr., and Griffiths, F. P. (744)
METHODS FOR QUICK FREEZING AND DEHYDRATING MUSHROOMS. Food Indus. 15(11): 74-75, 140-142. November 1943. 389.8 F737

Burton, L. V. (745)
DEHYDRATION LOOKS UP; PILOT PLANT REVEALS NEW INFORMATION. Food Indus. 13(9): 53-55, 96. September 1941. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, pp. 66-69. New York. [1943.] 389.8 F733

"Discusses problems concerned with the dehydration of vegetables with special reference to the importance of enzyme control. A pilot plant, at Sodus, New York, for the washing, blanching, dehydration, and packaging of vegetables is described and illustrated. The driers were designed by Dry-Pack Corp. and the process consists essentially of tray-drying with automatic control of humidity, temperature and air movement."—[Gt. Brit.] Dept. Sci. and Indus. Res. Index to Lit. of Food Invest. 13: 273-274. March 1942.

——— (746)
24 WAYS TO IMPROVE VEGETABLE DEHYDRATION. Food Indus. 14(12): 40-42, 108. December 1942. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, ed. 2, pp. 62-65. New York. 1943. 389.8 F733

"These comments are excerpts from talks to the students at both the recent schools of dehydration at Albany, Calif., and Rochester, N. Y., on the 'Future of Dehydration'."

Caldwell, J. S., and Culpepper, C. W. (747)
SNAPBEAN VARIETIES SUITED TO DEHYDRATION. Canning Age 24: 309-311, 313, 363-364, 366, 368, 420, 422, 424. May-July 1943. 286.83 C165

——— and Culpepper, C. W. (748)
SUITABILITY FOR DEHYDRATION OF 34 VARIETIES AND STRAINS OF SWEET CORN. Canner 96(19): 12-14, 28; (20): 28, 30-33; (21): 15-16, 28; (22): 20-21, 28. Apr. 10, 17, 24, May 1, 1943. 286.83 C16

Caldwell, J. S., Lombard, P. M., and Culpepper, C. W. (749)
VARIETY AND PLACE OF PRODUCTION AS FACTORS IN DETERMINING SUITABILITY FOR DEHYDRATION IN WHITE POTATOES. Canner 97(3): 30, 32, 34-35, 42, 44; (4): 14-17, 24; (5): 15-16, 18-19, 28. June 19, 26, July 3, 1943. 286.83 C16

Parts 2 and 3 have title "The Suitability of White Potatoes for Dehydration."

——— Moon, H. H., and Culpepper, C. W. (750)
A COMPARATIVE STUDY OF SUITABILITY FOR DRYING PURPOSES IN FORTY VARIETIES OF THE SWEETPOTATO. U. S. Dept. Agr. Cir. 499, 52 pp. Washington, D. C. 1938. 1 Ag84C

Carter, A. R. (751)
VEGETABLE DEHYDRATING PLANTS BIG USERS OF GAS. Amer. Gas Jour. 156(4): 12. April 1942. 401.8 Am3

"Gas is very efficient and 100% of the heat is applied to the drying without any losses. It is clean and burns without odor. It is convenient."

Clark, R. J. (752)
A NEW METHOD OF FOOD PRESERVATION—DEHYDRATION. Guide Post 21(2): 12-13. February 1944. 75.8 G94

Consists largely of a brief history of the Northwestern Potato Cooperative Association, Inc.

Compressed Air Institute. (753)
DEHYDRATION PRACTICES SUMMARIZED. Canning Age 24: 298-300. May 1943. 286.83 C165

Reprinted, with title "How to Dehydrate Vegetables for the Use of the Armed Forces," in Canner 96(22): 14-16. May 1, 1943. 286.83 C16
Accepted practices for various types of dehydrators and for vegetable preparation.

Croce, F. M. (754)
DESECACIÓN DE HORTALIZAS AL SOL. Mendoza, Argentina. Dir. de Indus. y Fomento Agr. Bol. Agr. 10(1-3): 30-45. January-March 1942. 9 M52B

Gives directions for sun drying some 29 vegetables.

Crone, D. R. (755)
INCA, IRISH, AND INTERNATIONAL. U. S. Dept. Com. Foreign Com. Weekly 12(9): 6-8, 30, 32. Aug. 28, 1943. 157.54 F763

International potato trade. Touches upon dehydration prospects.

Crosbie-Walsh, T. (756)
THE BIRTH OF BRITISH VEGETABLE DEHYDRATION. Food Manufacture 17: 217-218. August 1942. 389.8 F736

——— (757)
DEHYDRATION FACTORY NO. 1. Food Manufacture 18: 289-290, 310. Sept. 1, 1943. 389.8 F736

Description of a British vegetable dehydration factory.

Cruess, W. V. (758)
GOOD DEHYDRATING VEGETABLES FOR THE WEST COAST. Canning Age 24: 94-95. February 1943. 286.83 C165

Recommendations of varieties suitable for dehydration of carrots, potatoes, cabbage, onions, sweetpotatoes, and tomatoes.

——— (759)
NOTES ON THE DEHYDRATION OF VEGETABLES—PAST AND PRESENT. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 368-370. August 1942. 389.8 F94

——— (760)
WHAT DEHYDRATORS OF CARROTS SHOULD DO TO GET QUALITY. Food Indus. 16(1): 73-75, 129. January 1944. 389.8 F737

CRUESS, W. V., BALOG, E. G., FRIAR, H. F., and LOW, M. (761)
EFFECT OF SULPHITING ON DEHYDRATION TEMPERATURE. Canner 98(5): 18. Jan. 1, 1944. 286.83 C16

Experiments with cabbage, onions, and potatoes.

——— BALOG, E. G., FRIAR, H. F., and LOW, M. (762)
SULFITING TO IMPROVE VEGETABLES FOR DEHYDRATING. Food Packer 25(1): 31, 62. January 1944. 286.83 C165

——— and CHONG, G. (763)
THE HOME DRYING OF VEGETABLES. Calif. Cult. 89: 219, 230-231. May 2, 1942. 6 C12

——— ESSELEN, W. B., JR., and GRIFFITHS, F. P. (764)
SMALL DEHYDRATORS FOR VEGETABLES. Food Indus. 15(5): 54-57; (6): 53-55, 108-109. May, June 1943. 389.8 F737

Part 1 discusses general factors governing small-scale or home dehydration of vegetables and the design and construction of small dehydrating units; part 2 discusses preparation of vegetables and dehydrator operation and costs.

——— FRIAR, H. F., and BALOG, E. G. (765)
THE DEHYDRATION OF SNAP BEANS. Canner 97(1): 18-20. June 5, 1943. 286.83 C16

——— FRIAR, H. F., and BALOG, E. G. (766)
NOTES ON CABBAGE DEHYDRATION. Fruit Prod. Jour. and Amer. Food Mfr. 23: 113-115. December 1943. 389.8 F94

——— and JOSLYN, M. A. (767)
SIGNIFICANCE OF ENZYME REACTION TO DEHYDRATION OF VEGETABLES. Inst. Food Technol. Proc. 1942: 99-110. [1943?] 389.9 In7

——— and MACKINNEY, G. (768)
THE DEHYDRATION OF VEGETABLES. Calif. Agr. Expt. Sta. Bul. 680, 76 pp. Berkeley. 1943. 100 C12S

Replaces mimeographed report of same title by W. V. Cruess and E. M. Mrak, issued also as a Quartermaster Corps Special Subsistence Bulletin. This report was reprinted in various journals.

——— and MRAK, E. M. (769)
THE DEHYDRATION OF VEGETABLES. Fruit Prod. Jour. and Amer. Vinegar Indus. 20: 100-103. December 1940. 389.8 F94

A summary of currently recommended practices. A table gives form for drying, blanching time, maximum drying time, and approximate yield for each of 19 vegetables.

——— SMITH, M., and BALOG, E. G. (770)
ENZYME REACTIONS IN DEHYDRATED POTATOES. Fruit Prod. Jour. and Amer. Food Mfr. 23: 135, 155. January 1944. 389.8 F94

——— SMITH, M., and BALOG, E. G. (771)
SIGNIFICANCE OF PEROXIDASE TEST IN DEHYDRATED POTATOES. Canner 98(6): 13, 30. Jan. 8, 1944. 286.83 C16

DAVIS, M. B., EIDT, C. C., MACARTHUR, M., and STRACHAN, C. C. (772)
FACTORS AFFECTING THE QUALITY OF DEHYDRATED VEGETABLES. Inst. Food Technol. Proc. 1942: 90-98. [1943?] 389.9 In7

Discusses pre-processing, blanching or precooking, vitamin losses, the operation of the dehydrator, storage and packaging, packages, and cooking.

Laboratory tests of methods of cooking dehydrated vegetables, conducted by the Department of Home Economics, Macdonald College, Quebec, are reported in an appendix, pp. 97-98.

——— and MACARTHUR, M. (773)
FOOD VALUE AND KEEPING QUALITY OF DEHYDRATED VEGETABLES. Food in Canada 3(5): 11-13. May 1943. 389.8 F7323

Davis, M. E., and Howard, L. B. (774)
EFFECTS OF VARYING CONDITIONS ON THE RECONSTITUTION OF DEHYDRATED VEGETABLES. Inst. Food Technol. Proc. 1943: 143-155. 389.9 In7

Davis, S. G., Esselen, W. B., Jr., and Griffiths, F. P. (775)
HOME DEHYDRATION OF VEGETABLES. Mass. Agr. Expt. Sta. Bul. 404, 24 pp. Amherst. 1943. 100 M38H

*Diller, H. (776)
DETERMINATION OF MOISTURE IN DEHYDRATED VEGETABLES. Vorratspflege u. Lebensmtlforsch. 5 (1/2): 27-32. 1942. [Abstract in Chem. Abs. 37: 5797. 1943.]

Dunker, C. F., and Fellers, C. R. (777)
VITAMIN C CONTENTS OF SPINACH. Amer. Soc. Hort. Sci. Proc. (1938) 36: 500-504. 1939. 81 So12

"Dehydration results in total loss" of vitamin C.

Dutton, H. J., Bailey, G. F., and Kohake, E. (778)
DEHYDRATED SPINACH; CHANGES IN COLOR AND PIGMENTS DURING PROCESSING AND STORAGE. Indus. and Engin. Chem., Indus. Ed. 35: 1173-1177. Nov. 1943. 381 J825

Eidt, C. C., and MacArthur, M. (779)
METHODS OF DEHYDRATING VEGETABLES. Food in Canada 3(3): 22-25. March 1943. 389.8 F7323

Esselen, W. B., and Davis, S. G. (780)
DEHYDRATED BAKED BEANS. Canner 95(20): 18, 20. Oct. 17, 1942. 286.83 C16

"Dehydration is well adapted for the preservation of baked beans. The dried product may be readily reconstituted and makes a palatable and tasty alternate for canned baked beans."

Farrell, K. T. (781)
VITAMINS TESTED IN FREEZING, DEHYDRATING AND CANNING. Quick Frozen Foods 5(11): 14-15; (12): 21. June, July 1943. 389.8 Q4

Reports results of test on fresh, canned, dehydrated, and frozen green snapbeans.

Fenton, F. (782)
COOKING DEHYDRATED VEGETABLES. N. Y. Agr. Col. (Cornell) Ext. Bul. 599, 19 pp. Ithaca. 1943. 275.29 N48E

——— Barnes, B., Moyer, J. C., Wheeler, K. A., and Tressler, D. K. (783)
LOSSES OF VITAMINS WHICH MAY OCCUR DURING THE COOKING OF DEHYDRATED VEGETABLES. Amer. Jour. Pub. Health 33: 799-806. July 1943. 449.9 Am3J

——— and Gifft, H. (784)
PALATABILITY STUDIES OF COMMERCIALLY DEHYDRATED VEGETABLES. I. EFFECT OF SEVERAL METHODS OF STORAGE ON PALATABILITY OF BEETS, CABBAGE AND RUTABAGAS. II. EFFECT OF SEVERAL COMMON REFRESHING AND COOKING METHODS ON PALATABILITY AND WATER ABSORPTION OF BEETS, CABBAGE, POTATOES, RUTABAGAS AND YELLOW TURNIPS. Food Res. 8: 364-376. September/October 1943. 389.8 F7322

Forberg, D. A. (785)
TUNNEL DEHYDRATION (VEGETABLE DRYING). Heating, Piping and Air Conditioning 15: 439-440. August 1943. 291.8 H352

Friar, H. F. (786)
A PROBLEM IN DEHYDRATION OF NEW POTATOES. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 339. July 1943. 389.8 F94

Record of experiments on causes of yellowing and darkening during drying, and possible remedies.

——— Balog, E., and Cruess, W. V. (787)
EXPERIMENTS ON DEHYDRATION OF PRECOOKED BEANS. Canner 97(2): 12-14. June 12, 1942. 286.83 C16

Discussion of bean processing methods, including comparison of varieties and Army specifications for dehydrated baked beans.

GLAVIND, J., and HEEGAARD, E. (788)
ÜBER DIE BESTIMMUNG VON CAROTIN IN GETROCKNETEM SPINAT. Ztschr. f. Untersuch. der Lebensmtl. 80: 254-256. September 1940. 384 Z39

Analyses of spinach showed no loss of carotene upon preparation of the dehydrated product. Values for fresh spinach ranged from 0.0053 to 0.0061 percent and for dried spinach from 0.048 to 0.058 percent.

GRAY, H., and LUDWIG, H. F. (789)
CHARACTERISTICS AND TREATMENT OF POTATO DEHYDRATION WASTES. Sewage Works Jour. 15(1): 71-77. January 1943. 293.8 Se8

GUILFORD, M. H. (790)
NEW STYLE DRIED VEGETABLES. Country Guide 62(1): 42-43, 44. January 1943. 7 G76

Discusses from the Canadian point of view the history of the dehydration of foods and the extent to which it is being practiced in various countries; the methods of dehydrating vegetables and of packing them in inert gas to better maintain the vitamin content; the future of dehydrated vegetables; and the importance of the industry at the present time.

GUNNELL, E. M. (791)
DRYING VEGETABLES AND HERBS. Farmer and Stockbreeder 55: 1478. July 22, 1941. 10 F228
Home drying.

GUTSEVICH, A. ÎA (792)
UBORKA, KHRANENIE I SUSHKA OVOSHCHEĬ [THE HARVESTING, PRESERVATION, AND DRYING OF VEGETABLES]. 30 pp. Moskva, O. Sel'khozgiz. 1943. 389.3 G98

*HAASE, C. (793)
[CONTROL OF DRIED VEGETABLE PRODUCTION.] Obst- u. Gemüse-Verwertungsindus. 28: 536-540. 1941.

"This discussion on control in vegetable drying contains information on detn. of moisture and capacity to swell. The swelling capacities of various dried vegetables are illustrated in 14 graphs."—Chem. Abs. 37: 3194. 1943.

*HEESE, W. J. (794)
FEUCHTIGKEITSBESTIMMUNG IM TROCKENGEMÜSE. Obst- u. Gemüse-Verwertungsindus. 29: 92-95. Mar. 12, 1942.

"Lack of agreement and sources of errors with various methods may be due to the capacities of various dried vegetables for drawing moisture from the air."—Chem. Abs. 37: 4491. 1943.

HOHL, L. A. (795)
DEHYDRATED VEGETABLE POWDERS FOR USE AS BABY FOODS. Canner 96(23): 12-13. May 8, 1943. 286.83 C16

Discusses experiments conducted at the University of California.

——— and HAAS, V. A. (796)
EXPERIMENTS WITH DEHYDRATED POWDERED VEGETABLES. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 305-308, 317. June 1943. 389.8 F94

HOPKINS, E. F. (797)
A NEW AND RAPID DEHYDRATION PROCESS FOR VEGETABLES. Science (n. s.) 87: 71-72. Jan. 21, 1938. 470 Sci2

"Vapors of CCl_4, toluene, chloroform and other fat solvents and SO_2 and other Cl gases increased the permeability of roots so that they were reduced to a soft water soaked condition in which juice could be pressed out without crushing the tissues. They can be dried then readily at low temps. Because of the removal of soluble substances this method is not practical for the dehydration of vegetables for food. The method has a possible application in manufacture of starch from sweet or Irish potatoes."—Biol. Abs. 12: 779. 1938.

Hubbard, D. M. (798)
KEEP 'EM DRYING. Canner 98(5): 14-16. Jan. 1, 1944. 286.83 C16

Describes the potato-dehydration plant of H. C. Baxter and Bro., Hartland, Maine.

I͡Akushkin, I. V. (799)
O SOLNECHNOĬ, VOZDUSHNOĬ I SMESHANNOĬ SUSHKE SVEKLY [COMBINED SUN- AND AIR-DRYING OF SUGAR BEETS]. Lenin Acad. Agr. Sci. U. S. S. R. Proc. 7(11/12): 13. 1942. 20 Ak1

Ingerson, H. G. (800)
THE WASHING AND DRYING OF POTATOES. Iowa State Vegetable Growers' Assoc. Ann. Convention 29. *In* Iowa State Hort. Soc. Trans. (1942) 77: 329-332. 81 Io9

Includes costs.

Isbell, C. L. (801)
LET SOL SAVE THE SURPLUS. Prog. Farmer, Ga.-Ala.-Fla. Ed. 53(6): 11. June 1943. 6 P945G

Discusses methods used in drying vegetables and results obtained at Alabama Agricultural Experiment Station.

Javillier, M. (802)
PREMIÈRE NOTION SUR LA TENEUR EN VITAMINE C DE LA POMME DE TERRE SÉCHÉE. Acad. d'Agr. de France. Compt. Rend. 25: 1093. November/December 1939. 14 P215Bc

"Processing of potatoes in the prepn. of vermicelli does not entirely destroy the vitamin. The vitamin C content of dried potatoes is about 20 mg. per 100 g. and for the untreated potatoes (70% H_2O) is 6 mg. per 100 g."—Chem. Abs. 34: 2948. 1940.

Jones, F. W. (803)
GROWING OF VEGETABLES IS FIRST STEP IN DEHYDRATION. Quick Frozen Foods 6(4): 35, 49. November 1943. 389.8 Q4

Kadderly, W. L., and Van Deman, R. (804)
DRYING SWEET CORN. 2 pp. Washington, D. C., U. S. Department of Agriculture. Aug. 3, 1943. [Processed.] 1.914 R2R11

Radio broadcast, National Farm and Home Hour.

Kanitz, H. R., and Dammann, E. (805)
ÜBER DIE EINWIRKUNG DES WASSERS AUF DIE VORBEHANDLUNG VON TROCKENGEMÜSE. Ztschr. f. Untersuch. der Lebensmtl. 79: 372-375. April 1940. 384 Z39

Soft blanching water removes soluble organic substances and minerals from vegetables to a much greater extent than hard waters. Artificial hardening of water used for pretreatment conserves nutrient values.

*Kröner, W., Lamel, H., and Sattelberg, C. (806)
DAS REDUKTIONSVERMÖGEN DER KARTOFFEL GEGENÜBER 2, 6 DICHLORPHENOLINDOLPHENOL BEI DER SCHEIBENTROCKNUNG. 2. Mitt. Betriebsversuche. Vorratspflege u. Lebensmtlforsch. 4: 526-531. November/December 1941.

"Fresh potatoes lost 25% of their reduction capacity during blanching, while in later processing no apparent loss took place . . . No further loss occurred on blanching, while during drying there was a drop and then an increase in the reducing capacity."—Chem. Abs. 37: 4491. 1943.

*Kyzlink, V., and Brozková, S. (807)
EINFLUSS DES TROCKNENS AUF DIE QUALITÄT DES GEMÜSES. Chem. Obzor 16: 81-86, 104-107. July 30, 1941. [Abstract in Chem. Zentbl. 113: 1949. 1942.]

Lantz, E. M. (808)
HOME DEHYDRATION OF CHILI. Jour. Home Econ. 35: 222-224. April 1943. 321.8 J82

Lease, E. J., and Mitchell, J. H. (809)
BIOCHEMICAL AND NUTRITIONAL STUDIES OF DEHYDRATED SWEET POTATO. S. C. Agr. Expt. Sta. Bul. 329, 15 pp. Clemson. 1940. 100 So8

Feeding experiments with dairy cows and laying hens showed the value of sweetpotato meal as a source of vitamin A. Suggestions are made regarding the use of sweetpotato flour in recipes for human use. Analyses of the carotene content of the flour and in baked products prepared from it are included.

LEE, F. A., and MOYER, J. C. (810)
DETERMINING MOISTURE IN DEHYDRATED VEGETABLES. Food Indus. 15(11): 64-65, 77. November 1943. 389.8 F737

Describes instruments for quick moisture determination.

McCANN, H. (811)
INDUSTRY-GOVERNMENT RESEARCH IMPROVES DEHYDRATED VEGETABLES. Food in Canada 2(3): 8-13. March 1942. 389.8 F7323

Describes cooperative work being done on dehydrated vegetables in five Canadian plants between the Dominion Department of Agriculture and owners of the plants. Improved methods of processing to retain nutritive value, taste, and appearance and to improve the keeping quality of the products are being established.

MACKINNEY, Q., FRIAR, H. F., and BALOG, E. G. (812)
SULFURED DEHYDRATED VEGETABLES. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 294, 315. June 1943. 389.8 F94

MAKOWER, B., and DEHORITY, G. L. (813)
EQUILIBRIUM MOISTURE CONTENT OF DEHYDRATED VEGETABLES. Indus. and Engin. Chem., Indus. Ed. 35: 193-197. February 1943. 381 J825

Experiments were conducted to determine the equilibrium moisture content of dehydrated carrots, cabbage, yams, spinach, and white potatoes. Application of results to dehydration practices is briefly discussed.

——— and MYERS, S. (814)
A NEW METHOD FOR THE DETERMINATION OF MOISTURE IN DEHYDRATED VEGETABLES. Inst. Food Technol. Proc. 1943: 156-164. 389.9 In7

MANNING, G. (815)
IDAHO'S DRIED ONIONS. Jour. Home Econ. 35: 227. April 1943. 321.8 J82

Experiments show that dehydrated onion shred and powder can be substituted for fresh onions in many types of recipes. Most of the product is now sold to large commercial firms and to the Army and the Navy, but may later be available for domestic use.

*MATHIESEN, E. (816)
INNEHOLDER TØRRETE GRØNNSAKER VITAMIN C? Tidsskr. for Hermetikindus. 25(6): 211-212. June 1939. Univ. of Wash. Libr.

On the vitamin C content of dehydrated vegetables.

*——— JAKOBSEN, F., and KVALHEIM, E. (817)
[VITAMIN C IN DRIED VEGETABLES.] Tidsskr. Kjemi Bergvesen 20: 53-56. 1940.

In vegetable powders of Norwegian and foreign origin, 2 to 50 percent of the original ascorbic acid was retained. Norwegian vegetable powders very carefully dried (at not more than 70°) contained 50-82 percent of the original vitamin C value. The same powders showed a rapid drop in the vitamin C content on storage after one month, with a less rapid decrease thereafter.—Adapted from Chem. Abs. 34: 6378. 1940.

*——— JAKOBSEN, F., and SOLVIG, K. (818)
[VITAMIN C IN DRIED VEGETABLES. II. EFFECT OF STORAGE AND OXIDATION.] Tidsskr. Kjemi Bergvesen Met. 1: 91-94. 1941.

" . . . vitamin C in dried vegetables stored under different conditions was studied. Samples stored in vacuum showed no change in the vitamin C content after 7 months. Samples stored in original packing material and in wax-sealed glass tubes showed initially an oxidation of ascorbic acid into dehydroascorbic acid which was further oxidized to biologically inactive compounds. Simultaneously the ascorbic acid is oxidized. After 6 months the vitamin C content is reduced to 50%. By biol. detn. of vitamin C in dried vegetables the calcd. daily amts. of vegetables for feeding must be based on a chem. titration of ascorbic acid and dehydroascorbic acid, as considerable amts. of vitamin C are quickly oxidized during the soaking in water of the powders."—Chem. Abs. 35: 8136. 1941.

*Mathiesen, E., Jakobsen, F., and Solvig, K. (819)

[VITAMIN C IN DRIED VEGETABLES. III. OXIDATION IN SUSPENSIONS AND EXTRACTS OF POWDERS.] Tidsskr. Kjemi Bergvesen Met. 1: 94-98. 1941.

"By soaking dried vegetables (parsley and green cabbage) in water for culinary purposes the ascorbic acid is rapidly oxidized to dehydroascorbic acid and further oxidized. The rate of destruction of vitamin C varies with the kind of vegetable. Thus parsley shows the higher stability. A stabilization of vitamin C by citric acid is possible. By heating the dried vegetables in vacuum at 90° for 15 min. the stability of vitamin C in parsley powder was increased."—Chem. Abs. 35: 8136. 1941.

Matthews, G. D. (820)

DRYING VEGETABLES; STEPS WHICH MAY BE TAKEN TO CONSERVE HOME GROWN PRODUCTS AND TYPE OF DRYER WHICH MAY BE USED. Country Guide 62(6): 46, 61. June 1943. 7 G76

Meal, W. G. (821)

DEHYDRATION. Veg. Growers' Assoc. Amer. Ann. Rpt. 1942: 47-52. 81 V52

Discussion, pp. 53-61.

Also *in* N. Y. Packer 39(3): 8. Dec. 26, 1942. 286.8 N483

On the expansion of the industry through Government aid, the location of dehydrating plants, and future possibilities of dehydration.

Minnum, E. C. (822)

VEGETABLES GO TO THE DRYER; WAR TIME INDUSTRY GROWING FAST, QUALITY BETTER THAN IN WORLD WAR I. Market Growers Jour. 71: 294-295. September 1942. 6 M34

Mitchell, J. H., and Lease, E. J. (823)

STABILITY OF CAROTENE IN DEHYDRATED SWEET POTATOES. S. C. Agr. Expt. Sta. Bul. 333, 8 pp. Clemson. 1941. 100 Sco8

Moran, T., Jones, C. R., and Webb, F. C. (824)

THE REFINING OF PARTLY CHARRED OR SCORCHED DRIED POTATO SLICES. Soc. Chem. Indus. Jour. Trans. and Commun. 62: 163-165. October 1943. 382 M31

Morrison, G. (825)

DEHYDRATED VEGETABLES ARE BETTER THIS TIME. Quick Frozen Foods 5(10): 34-35. May 1943. 389.8 Q4

Moyer, J. C. (826)

THE NUTRITIVE VALUE OF DEHYDRATED VEGETABLES. Amer. Dietet. Assoc. Jour. 19: 13-17. January 1943. 389.8 Am34

Contents: Influence of Blanching and Drying on Vitamin Content; Losses of Vitamins on Storage; Palatability of Dehydrated Vegetables After Storage; Losses of Vitamins During the Cooking of Dehydrated Vegetables.

——— (827)

VITAMIN RETENTION IN DEHYDRATED VEGETABLES IS ESSENTIAL. Farm Res. [N. Y. State Sta.] 10(1): 13, 18. Jan. 1, 1944. 100 N48A

Naudé, S. (828)

THE USE OF DRIED BEANS [AS FOOD]. So. Africa Dept. Agr. and Forestry. Publicity Ser. 62, 2 pp. Pretoria. 1942. 24 So82P

New York State Agricultural Experiment Station. (829)

DRIED VEGETABLES ARE MADE INTO "BRICKS." Farm Res. [N. Y. State Sta.] 9(1): 17. Jan. 1, 1943. 100 N48A

Description of method used in compressing dehydrated vegetables into small bricks, practically free from air, and of the new packaging materials designed to replace metal containers.

Published with slight variations in Canning Age 24: 58. January 1943. 286.83 C165

NEW YORK STATE AGRICULTURAL EXPERIMENT STATION. (830)
VARIETAL ADAPTABILITY OF NEW YORK VEGETABLES TO DEHYDRATION. Canner 97(10): 15-16, 18, 26. Aug. 7, 1943. 286.83 C16

A résumé of researches on the varietal and maturity adaptability of New York vegetables to dehydration carried out in the divisions of Chemistry and Vegetable Crops of the New York State Agricultural Experiment Station.

PEARSON, P. B. (831)
QUALITY AND VITAMIN CONTENT OF DEHYDRATED VEGETABLES. Quick Frozen Foods 6(4): 42, 49. November 1943. 389.8 Q4

PEILE, R. M. (832)
VEGETABLE DRYING. Victoria Dept. Agr. Jour. 40: 437-438. August 1942. 23 V66J

Directions for selecting, preparing, and drying several kinds of vegetables at home.

PITMAN, A. L., RABAK, W., and YEE, H. (833)
PACKAGING REQUIREMENTS FOR DEHYDRATED VEGETABLES. Food Indus. 15(1): 49-52, 104. January 1942. 389.8 F737

Explains "what a package must do to protect the quality of dehydrated vegetables," and gives "the relative performance of various materials as determined by tests at the Western Regional Research Laboratory."

PROCTOR, B. E. (834)
SIMPLE TESTS REVEAL IMPROPER BLANCHING. Food Indus. 14(11): 51-52. November 1942. 389.8 F737

Catalase and peroxidase tests are described.

RAMAGE, W. D., and RASMUSSEN, C. L. (835)
THIS IS WHAT IT COSTS TO DEHYDRATE VEGETABLES. Food Indus. 15(7): 64-71, 137-138; (8): 66-67, 118-119; (9): 75-77, 126. July, August, September 1943. 389.8 F737

REED, H. M. (836)
QUALITY AND VITAMIN CONTENT OF DEHYDRATED VEGETABLES. Quick Frozen Foods 6(4): 42, 49. November 1943. 389.8 Q4

REEVE, R. M. (837)
CHANGES IN TISSUE COMPOSITION IN DEHYDRATION OF CERTAIN FLESHY ROOT VEGETABLES. Food Res. 8: 146-155. March/April 1943. 389.8 F7322

——— (838)
DEHYDRATED VEGETABLES UNDER THE MICROSCOPE. 7 pp. [n. p., 194?]. [Processed.] 389 R25

——— (839)
FACTS OF VEGETABLE DEHYDRATION REVEALED BY MICROSCOPE. Food Indus. 14(12): 51-54, 107-108. December 1942. 389.8 F737

"Designated as No. 3695 in the outside publication series of the Bureau of Agricultural Chemistry and Engineering."

"The photomicrographs shown here illustrate some of the tissue changes which are related to problems of vegetable dehydration."

——— (840)
A MICROSCOPIC STUDY OF THE PHYSICAL CHANGES IN CARROTS AND POTATOES DURING DEHYDRATION. Food Res. 8: 128-136. March/April 1943. 389.8 F7322

——— (841)
MICROSCOPY OF THE OILS AND CAROTENE BODIES IN DEHYDRATED CARROTS. Food Res. 8: 137-145. March/April 1943. 389.8 F7322

Purpose of the study was to establish microscopic evidence of the relationships between carrot oils and carotene in both fresh and dehydrated tissues.

RODDY, R. (842)
YAM DEHYDRATION PLANT BEGINS PRODUCTION IN TEXAS. Southwest. Banking Indus. 42(5): 9-10, 33-34. May 1942. 284.8 So82

Description of new plant at Denton.

RUTHERFORD, D. M. (843)
WATERLESS VEGETABLES FOR UNCLE. Pacific Rural Press 144: 58. Aug. 8, 1942. 6 P112

Notes on recent developments in dehydration.

SANBORN, J. R., and HUCKER, G. J. (844)
PACKAGING REQUIREMENTS FOR DEHYDRATED VEGETABLES. Fibre Containers 28(7): 58-64. July 1943. 286.8 F44

Also *in* Paper Trade Jour. 116: 27-33. Apr. 29, 1943. 302.8 P196
Published in part *in* Paper Indus. and Paper World 25: 548-550. August 1943. 302.8 P1923

SCOTT, W. C. (845)
QUALITY AND VITAMIN CONTENT OF DEHYDRATED VEGETABLES. Quick Frozen Foods 6(4): 42, 44. November 1943. 389.8 Q4

SCOULAR, F. I., BALLEW, J. E., CARL, C. J., and DOZIER, V. (846)
THE VITAMIN A VALUE OF DEHYDRATED SWEET POTATOES AND CARROTS Amer. Dietet. Assoc. Jour. 19: 428-430. June 1943. 389.8 Am34

SEKHON, N. S. (847)
THE EFFECT OF DEHYDRATION AND RECONSTITUTION ON THE CAROTENE CONTENT OF CERTAIN VEGETABLES. Indian Jour. Med. Res. 30: 529-536. October 1942. 448.8 In22

Vegetables studied were cabbage, fenugreek leaves, parsley, spinach, carrot, potato, bitter gourd, cauliflower, cluster beans, French beans, lady fingers, English peas, and yellow pumpkin.

*SERGER. (848)
INVESTIGATIONS AND VALUATION OF DRIED VEGETABLES. Braunschweig Konserven-Ztg. 1940, No. 28, pp. 3-4; No. 29, pp. 3-4; No. 30, pp. 3-4. "Vegetables are scalded for 1-2 min. to inactivate enzymes. This pretreatment is indicated in the dried vegetable by the ratio of H_2O-sol. to total mineral. If less than 50% of the ash is sol., the vegetables have been over-scalded. The temp. on drying must not be so high as to change the color of the vegetable or to impart a caramel taste on boiling the dried vegetable with H_2O for a short time. At least 50 cc. of H_2O should be taken up per 10 g. of dried vegetable except with peas."—Chem. Abs. 36: 2947. 1942.

SMITH, H. P., BYRON, M. H., and ALTSTATT, G. E. (849)
GARLIC DRYING. Tex. Agr. Expt. Sta. Ann. Rpt. (1941) 54: 8. 1942. 100 T31S

STAMBERG, O. E. and BERESFORD, H. (850)
POTATOES BAKED, THEN DEHYDRATED TO AVOID LOSS OF PRODUCT. Food Indus. 15(9): 78-79. September 1943. 389.8 F737

STEVENS, H. P. (851)
PRELIMINARY STUDY OF CONDITIONS AFFECTING THE NUTRITIVE VALUES OF DEHYDRATED VEGETABLES. Amer. Dietet. Assoc. Jour. 19: 832-837. December 1943. 389.8 Am34

STILLMAN, J. T., WATTS, B. M., and MORGAN, A. F. (852)
PALATABILITY STUDIES ON HOME-DEHYDRATED VEGETABLES. Jour. Home Econ. 36: 28-34. January 1944. 321.8 J82

STOFFERT. (853)
ZUM ANBAU VON PRÄSERVEN-GEMÜSE NUR GEEIGNETE SORTEN IN BESTER GÜTE EIGEN SICH ZUR VERARBEITUNG. Obst u. Gemüsebau 86: 127-128. 1940. 80 P775

Lists varieties of peas, beans, carrots, parsnips, spinach, celery, celeriac, leeks, parsley, onions, turnips, and cabbage best suited to conservation by drying.

STRACHAN, C. C. (854)
SIMPLE METHODS FOR DETERMINING OXYGEN IN GAS-PACKED DEHYDRATED VEGETABLES. Food in Canada 2(5): 11-13. May 1942. 389.8 F7323

SUGIHARA, J., and CRUESS, W. V. (855)
EFFECT OF BLANCHING ON THE DEHYDRATION RATES OF VEGETABLES. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 139-140. January 1942. 389.8 F94

Blanching in most cases caused an increase in the rate of drying. The difference in yield was in most cases in favor of the unblanched.

——— and CRUESS, W. V. (856)
RAPIDLY REFRESHING DEHYDRATED VEGETABLES. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 239-240. April 1942. 389.8 F94

Tables show rate of recovery and cooking time for 18 varieties of blanched and unblanched dehydrated vegetables. Blanching greatly aids the rate of cooking and in many cases precludes the need for presoaking.

——— TSU, S. T., and CRUESS, W. V. (857)
EFFECT OF BLANCHING ON DEHYDRATED VEGETABLES. Fruit Prod. Jour. and Amer. Vinegar Indus. 21: 104-106. December 1941. 389.8 F94

Refreshing and cooking tests demonstrated the superior appearance and palatability resulting from steam blanching before dehydration. In most cases the steam blanching practically precooks the vegetables.

TOBIN, R. B. (858)
PLANT PROBLEMS IN THE DEHYDRATION OF VEGETABLES. Inst. Food Technol. Proc. 1943: 58-69. 389.9 In7

TRESSLER, H. K. (859)
PROCESS OF DEHYDRATION. South. Florist and Nurseryman 56(2): 16-17. Oct. 8, 1943. 80 So86

Vegetable dehydration.

——— MOYER, J. C., and WHEELER, K. A. (860)
LOSSES OF VITAMINS WHICH MAY OCCUR DURING THE STORAGE OF DEHYDRATED VEGETABLES. Amer. Jour. Pub. Health 33: 975-979. August 1943. 449.9 Am3J

UNITED STATES BUREAU OF AGRICULTURAL CHEMISTRY AND ENGINEERING. DEHYDRATION COMMITTEE. (861)
ANALYSIS OF PROCESSING COSTS IN VEGETABLE DEHYDRATION. 3 pp. [Washington, D. C.] 1942. [Processed.] 1.932 A2An1

Contains 18 tables.

Studies of processing costs "cover various phases of labor, raw material, and equipment costs."

——— (862)
GENERAL INFORMATION SHEET ON DEHYDRATION OF VEGETABLES. U. S. Bur. Agr. Chem. and Engin. ACE-163, 10 pp. Washington, D. C. 1942. [Processed.] 1.932 A2Ag8

——— (863)
INFORMATION SHEET ON DEHYDRATED BEETS. U. S. Bur. Agr. Chem. and Engin. ACE-164, 2 pp. Washington, D. C. [1942. Processed.] 1.932 A2Ag8

——— (864)
INFORMATION SHEET ON DEHYDRATED CARROTS. U. S. Bur. Agr. Chem. and Engin. ACE-166, 2 pp. Washington, D. C. 1942. [Processed.] 1.932 A2Ag8

——— (865)
INFORMATION ON DEHYDRATED GREENS. U. S. Bur. Agr. Chem. and Engin. ACE-167, 3 pp. Washington, D. C. 1942. [Processed.] 1.932 A2Ag8

UNITED STATES BUREAU OF AGRICULTURAL CHEMISTRY AND ENGINEERING. DEHYDRATION COMMITTEE. (866)

INFORMATION SHEET ON DEHYDRATED RUTABAGAS. U. S. Bur. Agr. Chem. and Engin. ACE-171, 2 pp. Washington, D. C. 1942. [Processed.] 1.932 A2Ag8

Information reprinted *in* Canning Trade 65(22): 42. Dec. 28, 1942. 286.83 T67

——— (867)

INFORMATION SHEET ON PACKAGING AND STORAGE OF DEHYDRATED VEGETABLES. U. S. Bur. Agr. Chem. and Engin. ACE-185, 9 pp. [Washington, D. C. 1942. Processed.] 1.932 A2Ag8

Same information *in* Mod. Packaging 16(5): 52-57. January 1943. 309.8 M72

UNITED STATES BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY. WESTERN REGIONAL RESEARCH LABORATORY. (868)

INFORMATION SHEET ON AN ANALYSIS OF PROCESSING COSTS IN VEGETABLE DEHYDRATION. U. S. Bur. Agr. and Indus. Chem. West. Region. Res. Lab. AIC-23, 7 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

——— (869)

INFORMATION SHEET ON BIN-TYPE FINISHING DRIERS IN VEGETABLE DEHYDRATION. U. S. Bur. Agr. and Indus. Chem. West. Region. Res. Lab. AIC-15, 5 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

——— (870)

INFORMATION SHEET ON BUILDING, EQUIPMENT, AND LABOR REQUIREMENTS AND PROCESSING COSTS IN DEHYDRATING ONIONS. U. S. Bur. Agr. and Indus. Chem. West. Region. Res. Lab. AIC-19, 18 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

——— (871)

INFORMATION SHEET ON BUILDING, EQUIPMENT, AND LABOR REQUIREMENTS AND PROCESSING COSTS IN DEHYDRATION. CABBAGE. U. S. Bur. Agr. and Indus. Chem. West. Region. Res. Lab. AIC-22, 18 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

——— (872)

INFORMATION SHEET ON BUILDING, EQUIPMENT, AND LABOR REQUIREMENTS AND PROCESSING COSTS OF DEHYDRATION. CARROTS, POTATOES, RUTABAGAS, AND SWEETPOTATOES. U. S. Bur. Agr. and Indus. Chem. West. Region. Res. Lab. AIC-21, 23 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

——— (873)

INFORMATION SHEET ON BUILDING, EQUIPMENT, AND LABOR REQUIREMENTS AND PROCESSING COSTS IN DEHYDRATION. TABLE BEETS. U. S. Bur. Agr. and Indus. Chem. West. Region Res. Lab. AIC-20, 18 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

——— (873A)

INFORMATION SHEET ON DEHYDRATED CABBAGE AND CELERY. U. S. Bur. Agr. and Indus. Chem. West. Region. Res. Lab. AIC-18, 9 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

Supersedes Information Sheet ACE-165.

——— (873B)

INFORMATION SHEET ON DEHYDRATED ONIONS. U. S. Bur. Agr. and Indus. Chem. West. Region. Res. Lab. AIC-7, 8 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

Supersedes Information Sheet ACE-168.

——— (874)

INFORMATION SHEET ON DEHYDRATED SWEETPOTATOES. U. S. Bur. Agr. and Indus. Chem. West. Region. Res. Lab. AIC-8, 8 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

Supersedes Information Sheet ACE-169.

United States Bureau of Agricultural and Industrial Chemistry. Western Regional Research Laboratory. (875)
and Indus. Chem. West. Region. Res. Lab. AIC-9, 9 pp. Albany, Calif. 1943. [Processed.] 1.932 A2Ag82

Supersedes Information Sheet ACE-170.

——— (876)
TESTS FOR INDICATING AMOUNT OF BLANCHING. 3 pp. Albany, Calif. 1943. [Processed.] 1.9321 W2T28

Describes tests used in the frozen-pack and dehydrated vegetable industries.

United States Department of Agriculture. (877)
1943 PROGRAM FOR DEHYDRATED VEGETABLES. U. S. Dept. Agr. War Bd. Memo. 328 (Inform. 62), 2 pp. Washington, D. C. 1943. [Processed.] 1.90 A5W19

United States Food Distribution Administration. (878)
DEHYDRATED PRODUCTS AVAILABLE TO INSTITUTIONS. 4 pp. Washington, D. C. 1943. [Processed.] 1.9422 P2D36

Lists firms equipped to dehydrate carrots and sweetpotatoes.

——— (879)
LIST OF ACTIVE VEGETABLE DEHYDRATORS AND PROPOSED DEHYDRATION PLANTS. 8 pp. Washington, D. C. 1943. [Processed.] 1.9422 V2L69

——— (880)
TENTATIVE FDA SPECIFICATIONS FOR GREENS, DEHYDRATED. EFFECTIVE JULY 14, 1943. 3 pp. Washington, D. C. 1943. [Processed.] 1.9422 V5G85

——— (881)
TENTATIVE FDA SPECIFICATIONS; WHITE (OR IRISH) POTATOES, DEHYDRATED. EFFECTIVE JULY 6, 1943. 4 pp. Washington, D. C. 1943. [Processed.] 1.9422 V5P84

Van Arsdel, W. B. (882)
SOME ENGINEERING PROBLEMS OF THE NEW VEGETABLE DEHYDRATION INDUSTRY. Heating, Piping and Air Conditioning 15: 157-160. March 1943. 291.8 H352

"Six essential specifications which should be considered in the design of a dehydration system are outlined. Complete new data on vegetable dehydration with charts showing the drying rates are included."

——— (883)
TUNNEL DEHYDRATORS AND THEIR USE IN VEGETABLE DEHYDRATION. Food Indus. 14(10): 34-36, 106; (11): 47-50, 103; (12): 47-50. October, November, December 1942. 389.8 F737

Factors governing choice of dehydrator for vegetables and various available arrangements of tunnel dehydrators are discussed. Physical laws and engineering fundamentals of dehydrator operation are given.

Also *in* Food Industries, Dehydrated Foods Manual, ed. 2, pp. 38-49. New York. 1943. 389.3 F733

*Vandaveer, F. E. (884)
DEHYDRATION OF VEGETABLES IN DOMESTIC GAS RANGE OVENS. Amer. Gas Assoc. Monthly 25: 343-348. September 1943.

Van Deman, R., and Kadderly, W. L. (885)
OVEN-DRYING—ONE WAY TO PRESERVE VEGETABLES FROM THE VICTORY GARDEN. 2 pp. Washington, D. C., U. S. Dept. Agr. June 29, 1943. [Processed.] 1.982 A2R11

Radio talk on the National Farm and Home Hour.

Van Leer, C. C., Jr. (886)
"SULPHITING" IS IMPROVING DRIED CABBAGE. Quick Frozen Foods 6(4): 40, 48. November 1943. 389.8 Q4

*WEINMANN, W., and STÜHRK, A. (887)
UNTERSUCHUNGEN ÜBER DIE NÄHRSTOFFVERLUSTE BEI DER VORBEHANDLUNG VON TROCKENGEMÜSEN. Vorratspflege u. Lebensmtlforsch. 4: 546-552. November/December 1941.

"The total dried-substance and mineral losses of cabbage were, resp., 3 and 4%."—Chem. Abs. 37: 4491. 1943.

WHEELER, H. E. (888)
THE RAW MATERIAL PROBLEM IN VEGETABLE DEHYDRATION. Food Indus. 15: 82, 110. October 1943. 389.8 F737

Size of product, shipping distance, and dependability of source of supply are important factors.

WHITEWAY, S. (889)
DEHYDRATION PROCESS FOR JULIENNE POTATOES. Quick Frozen Foods 5(9): 32, 38. April 1943. 389.8 Q4

WIEGAND, E. H. (890)
N. W. DEHYDRATION: VEGETABLE REQUIREMENTS FOR DEHYDRATION EQUAL CANNING. PACIFIC NORTHWEST IS IN FAVORABLE POSITION TO ENTER INTO FIELD. West. Canner and Packer 35(3): 43-45. March 1943. 286.83 W522

*WILHELM, C. (891)
[DRIED VEGETABLES IN THE LIGHT OF FOOD CHEMISTRY AND FOOD LAWS.] Obst- u. Gemüse-Verwertungsindus. 28: 540-545. 1941.

"Gives requirements in compn. to conform to the food laws."—Chem. Abs. 37: 3194. 1943.

WILSON, R. H., THOMAS, J. O., and DEEDS, F. (892)
VITAMIN A VALUE OF FRESH AND DEHYDRATED CARROTS. Fruit Prod. Jour. and Amer. Vinegar Indus. 22: 15-17,27. September 1942. 389.8 F94

Agricultural Chemical Research Division Contribution No. 71. Dehydration Committee of U. S. Bureau of Agricultural Chemistry and Engineering cooperating.

As shown by chemical methods, approximately 6-percent loss of carotene occurred in dehydration.

WORK, P. (893)
DEHYDRATION OF VEGETABLES. Amer. Agr. 140: 8, 19. Jan. 2, 1943. 6 Am3

YARNELL, S. H. (894)
TEXAS BEGINS DEHYDRATED FOOD RESEARCH. Canner 96(6): 54-55. Jan. 9, 1943. 286.83 C16

Tests made at Texas Agricultural Experiment Station to determine the comparative quality of products of different regions. All dehydrated vegetables will be subjected to (1) taste tests and (2) analytical tests for the determination of vitamin content.

MEAT

ANONYMOUS. (895)
BELTSVILLE DEHYDRATION WORK ADVANCES ON A BROAD FRONT. Natl. Provisioner 108(2): 13-14. Jan. 9, 1943. 286.85 N21

A report by the U. S. Department of Agriculture on the progress of meat-dehydration experiments. Covers detailed information on the purpose of precooking and methods used, and on the types of dehydrating equipment which are being tested.

——— (896)
DEHYDRATED MEAT. Nutr. Rev. 1: 76-77. January 1943. 389.5 N953

Relatively little is known about the effects of dehydration on the nutritive value of meats, though undoubtedly these will vary with the different types of dehydration used.

——— (897)
DEHYDRATED MEAT. AGRICULTURE DEPARTMENT OFFER TO BUY DRIED BEEF AND PORK FOR LEND LEASE SPURS IMPROVEMENT IN PROCESS, NEW PLANT CAPACITY. Business Week, No. 671, pp. 69-70. July 11, 1942. 280.8 Sy8

ANONYMOUS. (898)
DEHYDRATED MEAT: ONE SHIP DOES WORK OF TEN. Coastal Cattleman 9(2): 5-7. April 1943. 43.8 C63

Dehydration of beef, pork, and lamb, and their keeping qualities.

——— (899)
DEHYDRATION NOT OUTLET FOR OLD AND EMACIATED SHEEP. Land [Sidney], No. 1618, p. 1. Dec. 11, 1942. 23 L22

"A statement by the Meat Industry Commission points out that experiments already conducted have proved conclusively that a fairly good class of mutton is required to produce a dehydrated product of satisfactory quality."

——— (900)
DEHYDRATION OF MEAT. Natl. Wool Grower 32(8): 50-51. August 1942. 45.8 N21N

Describes process in experimental use in the U. S. Bureau of Animal Industry.

——— (901)
DEHYDRATION OF MEAT. Meat and Wool 88(2): 6-7, 9. May 10, 1943. 286.85 M463

Describes the process in a recently opened New Zealand plant and the growing importance of dehydration.

——— (902)
DEHYDRATION PROJECTS. Past. Rev. 52: 864-865. Dec. 16, 1942. 23 Au75

Australian meat-dehydration plans.

——— (903)
DEHYDRATION REDUCES SHIPPING SPACE. Forecast 59(1): 20-21, 52-54. January 1943. 321.8 F76

Discussion of compressed dehydrated pork.

——— (904)
HAS WARTIME DEHYDRATION A PEACETIME FUTURE? NEW CUDAHY PORK PROCESS ENLARGES POSSIBILITIES OF POST WAR MARKET. Meat 18(5): 14-16. April 1943. 286.85 M464

——— (905)
LOW-GRADE MUTTON IS NO GOOD FOR DEHYDRATION. THIRD GRADE QUALITY WANTED. Country Life [Sidney] 54(9): 1, 9. Aug. 28, 1942. 286.85 Sy2

A 35-percent fat content is required for dehydration; the percentage of fat in lower-grade mutton is too low.

——— (906)
MEAT DEHYDRATION. Food Manufacture 18:8. January 1943. 389.8 F737

Describes the method developed by Swift and Company.

——— (907)
MEAT DEHYDRATION PROCESS. Canad. Food Packer 13(12): 20. December 1942. 286.83 C166

Discusses the process for dehydrating pork and beef developed at the Griffith Laboratories.

——— (908)
MEAT DEHYDRATION RESEARCH IS SHAPING NEW FOOD WEAPON FOR WAR. Natl. Provisioner 106(22): 12-13, 24. May 30, 1942. 286.85 N21

Review of recent developments and description of several types of equipment.

——— (909)
METHOD DEVELOPED FOR DEHYDRATING MEAT. Food Indus. 14(7): 46. July 1942. 389.8 F737

Also reprinted *in* Food Industries, Dehydrated Foods Manual, ed. 2, p. 42. New York. [1943.]

ANONYMOUS. (910)
METHODS USED IN THE DEHYDRATION OF PORK. Quick Frozen Foods 5(12): 56-57. July 1943. 389.8 Q4

——— (911)
MUTTON DEHYDRATION; POINTS ABOUT PLANTS. Country Life [Sidney] 54(23): 4. Dec. 4, 1942. 286.85 Sy2

"The Australian Meat Industry Commission has given consideration to the conditions existing at plants at which it is intended to install mutton dehydration units."

——— (912)
MUTTON PRICES; WHAT OF THE FUTURE? BRIGHT DEHYDRATION PROSPECTS. Country Life [Sidney] 54(24): 6. Dec. 11, 1942. 286.85 Sy2

——— (913)
THE NEW PROCESS OF MEAT DEHYDRATION. Amer. Cattle Prod. 24(4): 9-10. September 1942. 49 P94

Experimental work by U. S. Bureau of Animal Industry; equipment used by Wilson & Co.; new process developed by Swift & Co.; other recent developments.

——— (914)
ONE SHIP DOES THE WORK OF NINE. DEHYDRATED FOOD PRODUCTS WILL REQUIRE FEWER SHIPS AND SAVE FREIGHT AND TIN. Wallaces' Farmer and Iowa Homestead 67: 683. Nov. 14, 1942. 6 W15

Outlines a method of dehydrating meat being tried experimentally by the U. S. Department of Agriculture.

——— (915)
PADRONIZAÇÃO DO CHARQUE. Observador Econ. e Financ. 7(74): 80-81. March 1942. 280.8 Ob72

Gives the classification for dried beef as laid down in Decree 8,678 of Feb. 5, 1942 of Brazil.

——— (916)
PRODUÇÃO E COMÉRCIO DE CHARQUE NO BRASIL. DADOS ESTATÍSTICOS DO INSTITUTO SUL RIOGRANDENSE DE CARNES. Brazil Cons. Fed. de Com. Exterior Bol. 5(12): 10-11. Mar. 23, 1942. 255.3 B738B

Gives statistics obtained from the Instituto Sul-Riograndense de Carnes on Brazil's production and trade in dried beef.

——— (917)
PUSH DRIED PORK; THIS RATHER THAN BEEF, IN WHICH SUPPLIES ARE SHORT, IS LIKELY TO BE ACCENTED IN DRIVE FOR DEHYDRATED MEATS. Business Week, No. 679, pp. 58-60. Sept. 5, 1942. 280.8 Sy8

——— (918)
SWIFT & COMPANY DESCRIBES ITS PROCEDURE FOR DEHYDRATING MEAT. Natl. Provisioner 107(11): 13, 24. Sept. 12, 1942. 286.85 N21

——— (919)
SWIFT & COMPANY DESCRIBES PORK DEHYDRATION PROCESS. Natl. Provisioner 108(4): 10-11. Jan. 23, 1943. 286.85 N21

——— (920)
SWIFT'S PORK DEHYDRATING PROCESS IS NOW IN ACTION. NEW PROCEDURE IS TODAY DOING THE "IMPOSSIBLE." Meat 18(1): 30-31, illus. December 1942. 286.85 M464

Illustrated by a diagrammatic layout of the equipment used in the process.

——— (921)
WAR BRINGS DEHYDRATED MEATS. Capper's Farmer 54(1): 14, 30. January 1943. 6 M693

BATE-SMITH, E. C., LEA, C. H., SHARP, J. G., and others. (922)
DRIED MEAT I-V. Soc. Chem. Indus. Jour. Trans. and Commun. 62: 100-106, 139-140, 194-205. July, September, November 1943. 382 M31

Part I, by E. C. Bate-Smith, C. H. Lea, and J. G. Sharp, gives a summary of "exploratory work carried out at the Low Temperature Research Station on the drying of meat up to the end of 1941."

Part II, by T. J. R. Macara, is entitled "The Growth of Moulds on Dried Meat."

Part III, by R. Gane, is entitled "The Water Relations of Air-Dried, Precooked Beef and Pork."

Part IV, by A. J. Ede and S. M. Partridge, is entitled "The Effect of Some Physical Factors on the Rate of Drying of Minced Meat in Heated Air."

Part V, by C. H. Lea, is entitled "The Storage of Dried Meat."

BIRKEFF, C. B. (923)
NEW ZEALAND MEAT PRODUCTION. Canada Dept. Trade and Com. Com. Intel. Jour. 69: 212-214. Sept. 11, 1943. 286.8 C16

Includes the dehydration of meat.

*COOPER, D. L. (924)
SCIENCE AIDS THE FISHERMAN. Pub. Affairs, a Maritime Quart. 5: 191-194. Summer 1942.

Effects of improvements in the method of preparing dried salt cod.

FERNANDES, J. S. (925)
DESHIDRATAÇÃO DOS ALIMENTOS. Chacaras e Quintais 68(1): 42-44. July 15, 1943. 9.2 C34

Deals principally with meat and eggs.

FERREYRA GUERREROS, R., and GOROSTIAGA, A. (926)
DESHIDRATACIÓN DE LA CARNE. Campo y Arados 7(74): 4-5. April 1943. 9.9 C152

Also *in* Asoc. Rural del Uruguay Rev. 70(1/2): 10-12. January/February 1943. 9.9 As5

Method and advantages of dehydrating meat.

GRAY, A. (927)
AND NOW—DEHYDRATED BEEF. Breeder's Gaz. 107(8): 16-17. October 1942. 49 B74

KRAYBILL, H. R. (928)
DEHYDRATION OF MEAT. Inst. Food Technol. Proc. 1943: 90-94. 389.9 In7

——— (929)
DEHYDRATION OF MEAT. Indus. and Engin. Chem., Indus. Ed. 35(1): 46-50. Jan. 1943. 381 J825

——— (930)
MEAT DEHYDRATION. Cattleman 29(6): 86. February 1943. 49 C29

Report of paper given before the American Society of Animal Production in December 1942.

Summaries of results of tests carried on by the research laboratories of a number of meat-packing companies, the Research Laboratory of the American Meat Institute, and the U. S. Department of Agriculture.

MORAN, T., and BATE-SMITH, E. C. (931)
DRIED MEAT. Gt. Brit. Food Invest. Bd. Rpt. 1938: 34-35. 1939. 389.9 G792R

"Minced meat dried rapidly at ordinary temp. *in vacuo* over $CaCl_2$ retains its fresh color and flavor and reabsorbs water, so that it is soft and elastic when cooked."—Chem. Abs. 34: 2943. 1940.

MORGAN, M. (932)
HAMBURGER—1942 STYLE. U. S. Agr. Market. Admin. Market. Activ. 5(7): 7-9. July 1942. 1.942 Ag8M34

On dehydration of meat, including the double-drum drier, packaging difficulties, and quality tests.

POLING, C. E., SCHULTZ, H. W., and ROBINSON, H. E. (933)
NUTRITIVE QUALITY OF MEAT PROTEINS; RESEARCH ON RETENTION DURING DEHYDRATION, CANNING, COOKING. (Abstract) Canad. Food Packer 14(7): 17. July 1943. 286.83 C166

RITCHELL, E. C., PIRET, E. L., and HALVORSON, H. O. (934)
DRYING OF MEATS: RATE OF DEHYDRATION OF UNCOOKED CURED MEATS. Indus. and Engin. Chem., Indus. Ed. 35: 1189-1195. November 1943. 381 J825

SCHWANZ, L. (935)
MEAT MINUS MOISTURE. Iowa Agriculturist 43(3): 6, 13. October 1942. 6 Io9

"Dehydration of meats reduces shipping space to ninety percent of fresh meat requirements and refrigeration is unnecessary." Describes briefly commercial processes and mentions difficulties in drying pork.

STATELER, E. S. (936)
DEVELOPS DEHYDRATING METHOD FOR SMALL MEAT PLANTS. Food Indus. 14(11): 52-53. November 1942. 389.8 F737

The method described is proposed for use with pork, beef, veal, lamb, or mutton.

——— (937)
SWIFT PUTS MEAT DEHYDRATION ON A PRODUCTION BASIS. Food Indus. 14(10): 47-49. October 1942. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, ed. 2, pp. 56-58. New York. 1943. 389.8 F733

Packer uses coarse and fine grinding with precooking, controlled temperatures, continuous operation, compressing, and airtight packaging in filling Federal contract for 80,000 pounds of dehydrated beef.

SWIFT & COMPANY. (938)
DEHYDRATED MEAT. Swift & Co. Agr. Res. Bul. 21, 7 pp. Chicago. 1942. 50.8 Sw5

Describes processes and discusses keeping properties and shrinkage.

TAPLEY, J. H. (939)
SWIFT'S NEW MEAT DEHYDRATION PROCESS. Food in Canada 2(9): 7-9. September 1942. 389.8 F7323

UNITED STATES BUREAU OF ENTOMOLOGY AND PLANT QUARANTINE. (940)
MEAT AND ANIMAL PRODUCT INSECTS. U. S. Bur. Ent. and Plant Quar. Insects in Relations to Natl. Defense Cir. 5, 10 pp., illus. Washington, D. C. 1942. [Processed.] 1.967 A2In7

Piophila casei L. attacks dried meats, p. 2; *Dermestes lardarius* L. attacks cured and dried meats such as are used in concentrated rations, p. 5.

MILK

ANONYMOUS. (941)
CONCENTRATED MILKS FOR OUR ALLIES. Natl. Butter and Cheese Jour. 33(11): 18, 20. November 1942. 286.85 B98Bu

——— (942)
CORRUGATED BOXES FOR PACKING DRY MILK. Natl. Butter and Cheese Jour. 30(6): 38, 40. June 1939. 286.85 B98Bu

Corrugated boxes are moisture-repellent, keep excessive humidity out, are light in weight, and can be collapsed in small storage space.

——— (943)
DRY MILK OUTLOOK. Cracker Baker 31(12): 21-22. December 1942. 389.8 C84

Statements are made concerning the expanded production of spray-dried milk and the quality and availability of the Agricultural Marketing Administration's stockpile of roller-dried milk for civilian use in 1943.

ANONYMOUS. (944)

DRY MILK SOLIDS. "BABY" OF DAIRY MANUFACTURING INDUSTRY ACHIEVES ADULT RATING WITH HIGH PRODUCTION GOAL OUTLINED FOR 1943. West. Canner and Packer 34(12): 43-44. November 1942. 286.83 W522

Account of the uses and nutritive value of dry-milk solids, the principal processes for manufacturing them, and the research of the American Dry Milk Institute.

——— (945)

DRY SKIM IN CONSUMER-SIZE PACKAGES. Natl. Butter and Cheese Jour. 30(5): 11. May 1939. 286.85 B98Bu

Account of the packaging and distribution of dry skim milk in consumer-size packages by the S. J. Jerrell Company of Birmingham, Ala.

——— (946)

DRY SKIM MILK—GIVE IT AN HONEST NAME. South. Dairy Prod. Jour. 33(2): 10-11. February 1943. 44.8 So83

Discusses H. R. 149, a bill to legalize the name "dry milk solids," introduced in the 1st session of the 78th Congress by Congressman Wright Patman of Texas.

——— (947)

DRYING OF MILK IS OLD FASHIONED. Certified Milk 17(197): 17. September 1942. 44.8 C33

A short historical paragraph and a note about the first shipment of powdered whole milk sent abroad by the Agricultural Marketing Administration in this war.

——— (948)

ENTRAHMTE TROCKENMILCH UND FETTERSPARNIS IM BACKGEWERBE. Molk.-Ztg. [Hildesheim] 53: 795. Apr. 4, 1939. 44.8 M73

The substitution of dry skim milk in the baking industry for butter, margarine, and other fats and oils is briefly discussed.

——— (949)

"MECHANICAL COW." Sci. Digest 13(1): 64-65. January 1943. 470 Sci27

Reprinted from New York Times, Oct. 18, 1942, sec. 4, p. 9.

A process for reconstituting fluid milk from milk fat, dried skim milk, and water as demonstrated by Charles E. North is briefly discussed. The mechanical cow is described as "an assembly of a mixing tank, an emulsifying machine and a cooler."

——— (950)

MILITARY MILK. MIXING WATER, A POWDER, AND AVOSET PRODUCES FRESH-TASTING MILK IN THE TROPICS; CAN BE USED ANYWHERE. Business Week, No. 695, pp. 50. Dec. 26, 1942. 280.8 Sy8

Reconstituted dry skim milk is mixed with a patented "stabilized" cream that keeps sweet indefinitely without refrigeration.

——— (951)

MILK DRYING. Food 10: 230. July 1941. 389.8 F738

Description of a twin-cylinder milk-drying machine made by the Spirax Manufacturing Co., Ltd., which incorporates a combined system of draining and air-venting.

——— (952)

NOW—IT'S RECONSTITUTED MILK. DEMONSTRATIONS REVEAL WIDE POSSIBILITIES FOR UTILIZATION OF BUTTEROIL AND DRIED SKIM FOR PALATABLE FLUID CONSUMPTION DURING PRESENT EMERGENCY. Amer. Butter Rev. 4: 350, 352. October 1942. 44.8 Am37

Also *in* Amer. Milk Rev. 4: 282-283. November 1942. 44.8 Am38

A process for reconstituting fluid milk from butter oil, dried skim milk, and water as discovered by Charles E. North is briefly described, and remarks are made on its palatability, on the possibilities of its use by the Army at distant points, and on relaxation of laws concerning labeling.

ANONYMOUS. (953)
PHYSICAL PROPERTIES OF RECONSTITUTED MILK. Dairy Indus. 4: 31. January 1939. 44.8 D1427

The work of several investigators is briefly reviewed from the standpoint of the problems of the small-scale ice cream manufacturer.

——— (954)
RECONSTITUTED MILK. Time 40(20): 56. Nov. 16, 1942. 280.8 T

In a brief discussion of a method of reconstituting milk perfected and demonstrated by Charles E. North, the separation and dehydration of the butterfat and skim milk at different temperatures are emphasized. It is claimed that both dehydrates will keep for at least 2 years at any temperature if packed in sterile containers.

——— (955)
RIBOFLAVIN IN YEAST AND DRIED SKIM MILK. Assoc. Off. Agr. Chem. Jour. 24: 86-90. February 1941. 381 As7

The microbiological method, using *Lactobacillus casei* E., and the fluorometric method, which includes the use of the Pfaltz fluorometer, were used in the determinations, for which detailed instructions are given.

——— (956)
S M A FINANCES DRY MILK PLANTS. Food Indus. 14(4): 73. April 1942. 389.8 F737

Allocation of Lend-Lease funds by the Surplus Marketing Administration for three large skim-milk drying plants in Wisconsin and Minnesota is discussed.

——— (957)
SOME INTERESTING INFORMATION ON DRIED MILKS. Natl. Butter and Cheese Jour. 33(10): 13-14. October 1942. 286.85 B98Bu

Description of the food value, keeping quality, cost, principal manufacturing processes, and reconstitution of dry milk.

——— (958)
UTILIZING WASTE MILK PRODUCTS. NEW EQUIPMENT AT TWO MODERN FACTORIES. Elect. Rev. [London] 122(3147): 382. Mar. 18, 1938. 335.8 E122

Describes the electrical and steam equipment in plants which make spray-dried milk for the baking industry from skim milk left from butter making.

——— (959)
VERWENDUNG VON AUFGESCHLOSSENEM ENTRAHMTEN MILCHPULVER IN DER WURSTFABRIKATION. Molk.-Ztg. [Hildesheim] 53: 28. Jan. 6, 1939. 44.8 M73

Observations are made on the use of milk powder (Kahlerin) in sausage, as reported by C. Massatsch *in* Deut. Lebensmtl.-Rundschau 1938, No. 23, pp. 287-289.

Skim-milk powder should contain not less than 35 percent albumin, not more than 9.5 percent ash, not more than 10 percent water, and no free alkali. Only sodium bicarbonate may be used in its preparation. The milk-sugar content should not be excessive.

*ACHARYA, B. N., and DEVADATTA, S. C. (960)
COMPOUNDS OF PHOSPHORUS IN MILK POWDERS. Jour. Univ. Bombay 9(pt. 5): 1-11. 1941.

"Except for the absence of the pyrophosphate and easily hydrolyzable org. variety, the nature and amounts of P compds. of milk powders are similar to those of fresh milk."—Chem. Abs. 35: 5581. 1941.

ADLOFF, K. (961)
FORTSCHRITTE IN DER TROCKENTECHNIK. Deut. Molk.-Ztg. 59: 797-798, illus. June 16, 1938. 44.8 Su2

The engineering principles of spray drying are discussed and illustrated by photographs of stream flow.

AGRELL, B., and ANDERSON, V. (962)
DRY-SKIM MILK—ITS VALUE AND USE. Minn. Univ. Agr. Ext. Bul. 237, 15 pp. University Farm, St. Paul. 1942. 275.29 M66S

Recipes for family use are given, with a brief discussion of the types of dry skim milk, composition and value, storage, mixing or reconstructing, and general suggestions for using.

AHMAD, B., and MCCOLLUM, E. V. (963)
THE COBALT CONTENT OF SOME FOOD MATERIALS FROM DIFFERENT PARTS OF THE UNITED STATES. Amer. Jour. Hyg. 29: 24-26. January 1939. 449.8 Am3

The skim- and whole-milk powders analyzed from several States contained approximately .006 milligrams of cobalt to each 100 grams of dry material.

AMERICAN DRY MILK INSTITUTE, INC. (964)
DEHYDRATED DAIRY PRODUCTS. PRODUCTION TRENDS. 13 pp. Chicago. [1942?] 281.344 Am32

——— (965)
101 QUESTIONS & ANSWERS ABOUT DRY MILK SOLIDS NOT OVER 1½ PERCENT FAT. Ed. 4, rev., 32 pp. Chicago. 1939. 44 Am340

On the use of dry-milk solids in bakery products

——— (966)
PROCEEDINGS . . . 13TH-17TH ANNUAL MEETINGS, 1938-1942. 5 Nos. Chicago. [1938-1942?] 44.9 Am35

ARNOLD, A., LIPSIUS, S. T., and GREENE, D. J. (967)
RIBOFLAVIN DETERMINATION BY THE MICROBIOLOGICAL METHOD. Food Res. 6(1): 39-43. January/February 1941. 389.8 F7322

Dry milk was included among the several foods studied. Its average values expressed in micrograms per gram are 15.9 to 16.6.

The Snell and Strong method gave fully satisfactory results and is recommended in the determination of riboflavin in food products.

ASHWORTH, U. S., GOLDING, N. S., FARRAH, G. H., and MILLER, D. D. (968)
CHEMICAL FACTORS AFFECTING THE BAKING QUALITY OF DRY MILK SOLIDS. I. CORRELATION OF PH AND BAKING SCORE. Cereal Chem. 19: 94-101, illus. January 1942. 59.8 C33

In an examination of 3,170 samples of dry-milk solids no significant relation was found between the pH of dry-milk solids and the baking quality of the doughs made from them.

——— GOLDING, N. S., and HARLAND, H. A. (969)
THE CHEMICAL FACTORS AFFECTING THE QUALITY OF DRY MILK SOLIDS FOR BAKING PURPOSES. Wash. Agr. Expt. Sta. Ann. Rpt. (1942) 52 (Bul. 425): 34. Pullman. 1942. 100 W27E

A sensitive original method for measuring gluten proteolysis showed that milk inhibits proteolysis. The baking quality of the casein and of the ultra filtrate of skim milk is not improved by heat. The whey portion of the milk contains a factor detrimental to baking.

——— and HARLAND, H. A. (970)
CHEMICAL FACTORS AFFECTING THE BAKING QUALITY OF DRY MILK SOLIDS. 11. THE EFFECT OF MILK ON GLUTEN FRACTIONATION. Cereal Chem. 19: 830-837. November 1942. 59.8 C33

Two methods of gluten fractionation show that milk breaks down gluten but does not activate papain. Milk prevents the activation of papain by yeast and has an inhibitory effect on the action of papain itself.

——— and VAN ORDEN, H. O. (971)
THE NITROGEN DISTRIBUTION IN DRIED MILK. Jour. Milk Technol. 6: 272-273. September/October 1943. 44.8 J824

ASSOCIATION OF OFFICIAL AGRICULTURAL CHEMISTS. (972)
DRIED MILK AND MALTED MILK. *In its* Official and Tentative Methods of Analysis, ed. 5, pp. 291-292. Washington, D. C. 1940. 387 As720

Official method for fat determination, and tentative procedure for sampling, preparation of sample, and determination of moisture, protein, ash, and citric acid. These procedures supplement those of earlier date.

ATKIN, M. D. (973)
THE FOOD WITH THE BIG FUTURE. Better Farms 4(12): 3. Nov. 15, 1943. 6 B462

Dried skim milk.

——— (974)
WAR MILK. U. S. Food Distrib. Admin. Market Activ. 6(6): 3-5. June 1943. [Processed.] 1.942 A8M34

Also *in* Coastal Cattleman 9(6): 12, 36. August 1943. 43.8 C63

On the manufacture of dried milk, its uses during the war, and its potential post-war uses.

BARTLETT, J. W. (975)
BY-PRODUCTS OF THE MILK INDUSTRY. Rural New Yorker 97: 123. Feb. 12, 1938. 6 R88

Description of the three general systems of drying milk and of its uses and markets.

BAUERNFEIND, J. C., SOTIER, A. L., and BORUFF, C. S. (976)
GROWTH STIMULANTS IN THE MICROBIOLOGICAL ASSAY FOR RIBOFLAVIN AND PANTOTHENIC ACID. Indus. and Engin Chem., Analyt. Ed. 14(8): 666-671. Aug. 15, 1942. 381 J825A

Stimulants for the growth of *Lactobacillus casei* in the presence of suboptimum amounts of riboflavin and pantothenic acid are shown to exist in certain foodstuffs. Their presence may affect the accuracy of microbiological assays for riboflavin. Residues of dry milk were microbiologically inert.

BOHM, E. (977)
EINE EINFACHE TABELLE ZUR ERMITTLUNG DER FETTFREIEN MILCHTROCKENMASSE. Ztschr. f. Untersuch. der Lebensmtl. 80: 241-242. September 1940. 384 Z39

BROWN, R. W., and FORSTER, T. L. (978)
SUPPLEMENTARY SERUM SOLIDS FOR ICE CREAM MIXES. Canad. Dairy and Ice Cream Jour. 18(3): 59, 61, 63, 65, 71. March 1939. 44.8 C162

Pro-Lac, a skim-milk powder with reduced lactose content, was compared with ordinary skim-milk powder as a source of nonfat solids for ice cream, in respect to acidity determinations, freezing time, whipping time, maximum overrun, flavor and texture scores, dipping counts, melting resistance, sandiness, and cost of ingredients per gallon.

BRUBAKER, D. D. (979)
WHAT WILL HAPPEN TO DRY SKIM PLANT. Equity Union Exch. 30(39): 1, 2. Sept. 29, 1943. 6 Eq5

The demand for milk powder may continue after the war if the public becomes aware of the nutritional value of skim milk.

BULATAO, E. (980)
STATISTICAL NOTE ON THE EFFECT OF SUPPLEMENTARY FEEDING OF POWDERED MILK, SOJA BEAN MILK, COD LIVER OIL, AND TOMATO JUICE ON HEIGHT-WEIGHT OF CHILDREN. Philippine Univ. Nat. and Appl. Sci. Bul. 6: 357-376. December 1938. 475 P532

A statistical appendix to experiment reported by Isabelo Concepcion and Peregrino Paulino (item 988).

CHAPMAN, R. A., and MCFARLANE, W. D. A. (981)
COLORIMETRIC METHOD FOR THE DETERMINATION OF FAT-PEROXIDES AND ITS APPLICATION IN THE STUDY OF THE KEEPING QUALITY OF MILK POWDERS. Canad. Jour. Res. Sect. B, Chem. Sci. 21: 133-139. July 1943. 470 C16AC

CHRISTIAN, P. (982)
MECHANICAL COW. Sat. Evening Post 215(43): 22, 87-88. Apr. 24, 1943. 110 S

Popular discussion of the mechanical cow, manufactured by the United Dairy Equipment Company of West Chester, Pa., which produces milk from distilled water, milk powder, and sweet butter.

CLAUSEN. (983)
SIND TROCKENMILCHWERKE NUR AUSGLEICHSBETRIEBE? Molk.-Ztg. [Hildesheim] 53: 986, 988. Apr. 28, 1939. 44.8 M73

Deals with the new marketing rules of the dry-milk industry adopted by the Association of Producers of Dried Milk Products, stating that the aim is to utilize all surplus milk rather than to satisfy the demand for the product. The author calls attention to the high nutritive value of dry milk, its usefulness in mass feeding, and its lack of bulk, which makes it very easy to transport.

CLAUSS, W. (984)
PROBLEME DER TROCKENMILCHVERWERTUNG IN DEN VEREINIGTEN STAATEN. Molk.-Ztg. [Hildesheim] 52: 2761-2762. Nov. 18, 1938. 44.8 M73

A general statement concerning the extent of the dry-milk industry in the United States, the types and quality of dry milk produced, and its use in the baking industry, in sausage production, and in hotel and restaurant.

COLBURT, C. A. (985)
PRE-EVAPORATION OF MILK FOR DRYING. Milk Indus. 19(4): 83, 85, 87. October 1938. 44.8 M593

Examines "the advantages and disadvantages of pre-evaporating the milk, as a preliminary process to spray or roller drying, and to reveal details of experiments carried out to determine these advantages."

COMBS, W. B. (986)
DRUM PROCESS DRY MILK IN ICE CREAM. Ice Cream Rev. 26(6): 14-15, 40-41, illus. January 1943. 389.8 Ic22

The solubility, hygroscopic properties, and keeping qualities of drum-process dry milk are discussed. It is stated that when a good quality of it is used in ice cream it compares favorably with that made with spray-process powder of like quality. Dried sweet cream buttermilk compares very favorably in composition with dried skim milk and exceeds it in fat content.

——— (987)
WHAT MAKES FOR HIGH-QUALITY DRY MILK SOLIDS. Bakers Tech. Digest 13(2): 23-25. August 1938. 389.8 Si1

CONCEPCION, I., and PAULINO, P.
THE INFLUENCE OF CERTAIN DIETARY SUPPLEMENTS ON THE GROWTH OF FILIPINO CHILDREN (A). Philippine Univ. Nat. and Appl. Sci. Bul. 6: 337-356. December 1938. 475 P532

Liquid milk, remade from dry whole milk, added to the diet produced an increase in weight, height, and red-blood-cell count. Of the four supplements studied milk was the most nutritious and the most economical.

For statistical appendix see item 980.

CONNER, R. T., and STRAUB, G. J. (989)
COMBINED DETERMINATION OF RIBOFLAVIN AND THIAMIN IN FOOD PRODUCTS. Indus. and Engin. Chem., Analyt. Ed. 13: 385-388. June 1941. 381 J825A

The method described has been applied to various food materials including dry skim milk and dry whey.

——— and STRAUB, G. J. (990)
DETERMINATION OF THIAMIN BY THE THIOCHROME REACTION. Indus. and Engin. Chem., Analyt. Ed. 13(6): 380-384. June 1941. 381 J825A

The method is described and steps of procedure studied. This method has been applied to various food materials, including dry skim milk and dry whey.

COULTER, S. T. (991)
ECONOMY THRU SERUM SOLID CHANGES. Ice Cream Field 40(4): 18, 74-76. October 1942. 389.8 Ic23

The use of additional serum solids to offset the reduced sugar percentage in ice cream manufacture and the required quality of condensed milk, dry skim milk, and dry buttermilk are discussed.

CROSSLEY, E. L. (992)
THE BACTERIOLOGY OF SPRAY DRIED MILK POWDER. (Abstract) Soc. Agr. Bact. [England] Abs. Proc. (1938) 10: 9-10. 448.39 So12

The types of bacteria found in the powder are named; the effects of various manufacturing processes and of storage on the bacterial flora are discussed.

——— (993)
MILK POWDER, SOME MODERN DEVELOPMENTS. Food Manufacture 14: 358-360. Nov. 3, 1939. 389.8 F736

A discussion of the equipment and processes of roller and spray drying and of the bacteriological problems, keeping quality, storage, and nutritive value of the product.

——— and JOHNSON, W. A. (994)
BACTERIOLOGICAL ASPECTS OF THE MANUFACTURE OF SPRAY-DRIED MILK AND WHEY POWDERS, INCLUDING SOME OBSERVATIONS CONCERNING MOISTURE CONTENT AND SOLUBILITY. Jour. Dairy Res. 13: 5-44, illus. September 1942. 44.8 J823

The commercial operation of two Kestner-type plants was studied over a period of 4½ years to determine the effect of individual manufacturing processes and packing and storage operations upon bacterial contamination, and to ascertain the causes of any observed variations. Possible control methods are suggested. A method of analysis is described.

CURTIS, L. R., and HILEMAN, J. L. (995)
A COMPARISON OF MEDIA AND INCUBATION TEMPERATURES FOR MAKING BACTERIA COUNTS OF SPRAY-PROCESS DRY SKIM MILK. Food Res. 2: 73-80. 1937. 389.8 F7322

When samples of spray-dried milk were plated on standard agar and tryptone agar at 37° C. and 32° C., the counts were increased by each variation from standard methods. These findings are peculiar to powder because the heat-resistant organisms remain after drying and because in the powder they do not have opportunity to grow at low temperatures.

DAHLBERG, A. O. (996)
DRY MILK OPERATIONS, WHOLE MILK AND SKIM MILK. Wash. State Col. Inst. Dairying Proc. (1942) 14: 93. [Processed.] 44.9 W27

DAHLE, C. D. (997)
DRY SKIM MILK IN ICE CREAM. Ice Cream Field 33(4): 15, 32-33, 36, 52-53. April 1939. 389.8 Ic23

It is shown from this detailed discussion that dry skim milk can be successfully used either to supplement the serum solids supplied by liquid milk and cream or as the sole source of serum solids. Details for use are given.

——— and JOSEPHSON, D. V. (998)
IMPROVING KEEPING QUALITY OF DRY WHOLE MILK. Milk Plant Monthly 32(10): 28-29. October 1943. 44.8 C864

Published, under title "Relation of Lecithin to the Keeping Quality of Dry Whole Milk," *in* Natl. Butter and Cheese Jour. 34(10): 18, 20. October 1943. 286.85 B98Bu

——— and JOSEPHSON, D. V.. (999)
REMOVAL OF OXIDIZING FACTORS MAKES DRY WHOLE MILK KEEP. Food Indus. 15(11): 76-77. November 1943. 389.8 F737

DAVIS, R. N. (1000)
SOME PROPERTIES OF MILK POWDERS WITH PARTICULAR REFERENCE TO SWEET BUTTERMILK POWDERS. Jour. Dairy Sci. 22: 179-189. March 1939. 44.8 J822

Acidity, moisture, solubility, fat determination, keeping qualities, and hygroscopic properties were studied of 20 samples of various kinds of milk powders manufactured by known methods.

DE, N. K., and MAJUMDAR, B. N. (1001)
THE ASSIMILATION OF CAROTENE BY RATS FROM A "POOR MADRASSI DIET": THE INFLUENCE OF SKIMMED MILK AND CALCIUM LACTATE. Indian Jour. Med. Res. 26: 441-446. October 1938. 448.8 In22

While dry skim milk accelerated the growth of rats, it showed no significant influence on their carotene absorption.

DICKIE, R. S. (1002)
POSSIBILITIES OF DRIED SKIM-MILK: OUTLINE OF A PLAN OF CO-OPERATIVE PROCESSING SUB-UNITS. Farmers Weekly [Bloemfontein] 64: 1224-1225, illus. Mar. 3, 1943. 24 F225

DIEMAIR, W., STROHECKER, R., and KELLER, H. (1003)
BEITRAG ZUR KENNTNIS FLÜCHTIGER SCHWEFELVERBINDUNGEN. Ztschr. f. Analyt. Chem. 116: 385-403, illus. 1939. 384 Z3

A method is presented for the colorimetric determination of the volatile-sulfur-containing compounds of various foodstuffs. Data are included upon volatile-sulfur compounds found in dairy products including spray- and roller-dried milks.

DOBB, H., JR., WILLMANN, A., and SHARP, P. F. (1004)
INFLUENCE OF MOISTURE ON BROWNING OF DRIED WHEY AND SKIM MILK. Indus. and Engin. Chem., Indus. Ed. 34: 1460-1468, illus. December 1942. 381 J825

Color development of dried milk and whey is affected by humidity, temperature, and time of storage. In whey, high acidity and moisture favor color development, as do low pH and low lactose content.

Color measurements were made directly and upon extracts.

DRY MILK INDUSTRY. (1005)
PROCEEDINGS OF THE SEVENTH ANNUAL MEETING . . . APRIL 17-18, 1940, CHICAGO. 59 pp. [n. p., 1940?] 44.9 D84

EDEL, H. (1006)
"KEEP 'EM SPRAYING." Natl. Butter and Cheese Jour. 34(5): 16-18, 20, 22, illus. May 1943. 286.85 B98Bu

Practical suggestions are given for working out problems arising in the production of spray-dry milk. Maintenance problems and suggestions on quality production are discussed.

EISENBERG, S. (1007)
EVIDENCE IN SUPPORT OF A RECENT PAPER CONCERNING THE EFFECT OF MILK ON THE BROMATE REQUIREMENTS OF FLOURS. Cereal Chem. 17: 476-479. July 1940. 59.8 C33

"This writer agrees with the opinion of Ofelt and Larmour that their discovery of the 'buffering' effect of milk powder to increments of $KBrO_3$ is one of prime importance. Corroborative evidence is presented. A suggestion with supporting evidence that shortening is deeply involved in the effect is made."

ERB, J. H., HORNBERGER, R. B., and BOWERS, J. D. (1008)
CHARACTERISTICS OF BASE EXCHANGE TREATED SKIMMILK POWDER IN ICE CREAM. (Abstract) Jour. Dairy Sci. 23: 487-488. June 1940. 44.8 J822

Similar report *in* Ice Cream Trade Jour. 36(7): 24, 51. July 1940. 389.8 Ic2

Part of the normal serum solids in the ice-cream mix were replaced with zeolite-treated spray-process skim-milk powder, and this was compared with mixes of the same composition containing serum solids from regular spray-process skim-milk powder and skim milk.

FAIRBANKS, B. W. (1009)
IMPROVING THE NUTRITIVE VALUE OF BREAD BY THE ADDITION OF DRY MILK SOLIDS. Cereal Chem. 15: 169-180. March 1938. 59.8 C33

With slight omissions, *in* Bakers Tech. Digest 12: 325-328. May 1938. 389.8 Si1

Bread made without milk and breads made with the addition of 6 percent and of 12 percent dry-milk solids are compared by their effects on rat growth. The conclusion, based on differences in body weight, was that the addition of milk solids increases the nutritive value of bread.

FAIRBANKS, B. W. (1010)
A STUDY BY THE PAIRED FEEDING METHOD OF THE NUTRITIVE VALUE OF BREAD MADE WITH MILK SOLIDS. Cereal Chem. 16: 404-414. May 1939. 59.8 C33

Bread made without milk and breads made with the addition of 6 percent and of 12 percent dry-milk solids are compared by controlled feeding to groups of rats. Chemical analyses of the carcasses of the experimental animals confirm the previous conclusion that the addition of dry-milk solids increases the nutritive value of bread.

——— MAGRAW, D. A., and COPELAND, L. E. (1011)
AN IMPROVED AND MODIFIED EVENSON COLOR TEST FOR "REMADE MILK." Jour. Dairy Sci. 21: 633-636. October 1938. 44.8 J822

Describes a method which facilitates the detection of 5 percent of remade milk in fluid milk. Natural milk samples with additions of remade milk from various types of spray-process dry milk were used.

——— and MITCHELL, H. H. (1012)
THE AVAILABILITY OF CALCIUM IN SPINACH, IN SKIM MILK POWDER, AND IN CALCIUM OXALATE. Jour. Nutr. 16: 79-89. July 10, 1939. 389.8 J82

In comparisons of dried skim milk with fresh, cooked, and canned spinach, the calcium of spinach was poorly utilized for maintenance and growth of rats, while there was high utilization of milk calcium. Calcium oxalate appears to be entirely unutilizable by the growing rat.

FLEISCH, A., and SCHNIEPER, A. (1013)
LA VITAMINE A DANS LES LAITS STÉRILISÉS ET IRRADIÉS. Ztschr. f. Vitaminforsch. 9: 330-338. 1939. 389.8 J33

"Vitamin A in milk was determined spectrophotometrically. Irradiation has no effect on the Vitamin A content. Sweetened condensed milk and milk powder are richer in Vitamin A than is sterilised evaporated milk. Sterilisation in presence of residual air in the tin box, or when this is replaced by nitrogen, has no effect on the content of Vitamin A or of Vitamin C."

FLUKE, C. L. (1014)
HOW TO CONTROL INSECTS IN THE MILK POWDER PLANT. Natl. Butter and Cheese Jour. 29(15): 30-31. Aug. 10, 1938. 286.85 B98Bu

GAGSTATTER, H. (1015)
KASCHG, SINE PERSICHE MILCHKONSERVE. Ostmärkische Milchw. Ztg. 46 (9): 196-197, illus. May 5, 1939. 44.8 Os7

Data are given from the physical and chemical examination of samples of Kaschg, a product made by evaporating skim milk or buttermilk to half volume over a small fire and then drying it in the sun.

*GAUTHIER, P. (1016)
À PROPOS DE LA POUDRE DE LAIT ACIDIFIÉ. Pathol. Infant. 35: 9-12. 1938.

"Reasons are given for recommending this type of milk powder for infants who cannot tolerate cows' milk or do not thrive on it."—Nutr. Abs. and Rev. 8(1): 165. July 1938.

GISMONDI, A. (1017)
IL LATTE IN POLVERE NELLA PROFILASSI DEI DISTURBI DIGESTIVI ACUTI DEL LATTANTE ALLEVATO ARTIFICIALMENTE. Prat. Ped. 16: 291-294, 296-297. October 1938. Army Med. Libr.

The use of dry milk in the prevention of acute digestive disturbances in infants is reviewed.

GISMONDI, A. (1018)
PROGRESSI NELLA TECNICA DELL' ALLEVAMENTO ARTIFICIALE IL LATTE IN POLVERE ACIDIFICATO E IL LATTICELLO IN POLVERE. Prat. Ped. 16: 3-7, 9–11. January 1938. Army Med. Libr.

A clinical report on the feeding of two dry-milk preparations to infants: Eledon, a dry-buttermilk preparation, and Pelargon, a dry acidified milk.

GLABAU, C. A. (1019)
BAKER'S CAKE—WHAT'S AHEAD OF IT IN 1943? PART VI. FUNCTION OF MILK IN CAKE BATTER. Bakers Weekly 117(7): 35-36, 52, illus. Feb. 15, 1943. 389.8 B172

Reconstituted spray-dried milk was used in five layer cakes in which the amount of milk was varied. The formula, specific gravity, and cake score are discussed and data presented in tabular form. It was found that milk improved the cake in every way.

——— (1020)
MAKING LOAF CAKE UNDER WARTIME CONDITIONS. Bakers Weekly 116 (11): 37-38, 50, illus. Dec. 14, 1942. 389.8 B172

The baking characteristics of spray-dried and roller-dried milk in relation to liquid milk in production of loaf cake are discussed.

GREAT BRITAIN. LAWS, STATUTES, ETC. (1021)
THE PROCESSED MILK (IMPORT REGULATION) ORDER, 1939. Statutory Rules and Orders 1939, No. 588, 3 pp. London, H. M. Stationery Off. 1939. 274 G794

"Condensed whole milk, condensed skimmed milk, full cream milk powder, skimmed milk powder, buttermilk powder, whey powder and cream may only be imported into the United Kingdom under license after the 19th of June, 1939."—Dairy Sci. Abs. 1: 236. Nov. 1939.

GUEST, W. E. (1022)
LA ELABORACIÓN DE LECHE EN POLVO. Indus. Lechera 25: 384-386. June 1943. 44.8 In26

HARLAND, H. A. (1023)
STUDIES ON THE BAKING QUALITY OF DRY SKIM MILK. Wash. State Col. Inst. Dairying Proc. (1942) 14: 94-97. [Processed.] 44.9 W27

HARMON, K. L. (1024)
NEW MILK POWDER PLANTS REINFORCE THE FOOD FRONT. [U. S.] Farm Credit Admin. News for Farmer Coop. 9(3): 11, 20-21. August 1942. 166.2 N47

Wisconsin cooperatives have installed dryers to take care of the surplus skimmed milk.

HARRISON, T. B., and ROBERTS, W. (1025)
THE MAKING OF COTTAGE CHEESE FROM RECONSTITUTED SKIMMILK POWDER AND THE QUICK FREEZING AND STORAGE OF COTTAGE CHEESE. (Abstract) Assoc. South. Agr. Workers Proc. (1942) 43: 113-114. 4 C82

Cottage cheese was made from: (1) regular skim milk, (2) from equal parts of regular skim milk and skim milk remade from dry milk, and (3) entirely from skim milk remade from dry milk.

The dry-milk cheese had a slight powder flavor, was dull gray in color and had the poorest body. It is recommended that not more than 50 percent of dry milk be used for a satisfactory product.

HEISS, R. (1026)
ORIENTIERENDE UNTERSUCHUNG ÜBER DIE HALTBARKEIT VON TROCKENMILCH. Landw. Jahrb. 85: 675-677. 1938. 18 L23

Results of preliminary experiments upon the keeping quality of dry skim milk and dry whole milk indicated the effects of temperature, time, moisture, packaging, and light.

HENRY, K. M., HOUSTON, J., and KON, S. K. (1027)
THE ESTIMATION OF RIBOFLAVIN. PART 2. THE ESTIMATION OF RIBOFLAVIN IN MILK: COMPARISON OF FLUORIMETRIC AND BIOLOGICAL TESTS. Biochem. Jour. 34: 607-609. April 1940. 382 B52

Fluorometric tests of the riboflavin content of spray-dried whole milk and evaporated milk were compared with biological tests. Agreement between the methods was found for two samples, but one of the spray-dried milks give higher results by the biological assay than by the fluorometric assay.

HENRY, K. M., HOUSTON, J., KON, S. K., and OSBORNE, L. W. (1028)
THE EFFECT OF COMMERCIAL DRYING AND EVAPORATION ON THE NUTRITIVE PROPERTIES OF MILK. Jour. Dairy Res. 10: 272-293. May 1939. 44.8 J823

Experiments are described in which the biological value and digestibility of the proteins, the vitamin B_1 content, and the growth-promoting properties of milk were estimated by biological methods and in which vitamins A, B, and C were measured by chemical and physical methods.

——— HOUSTON, J., KON, S. K., and others. (1029)
THE EFFECTS OF ADDITIONS OF DRIED SKIM MILK AND DRIED WHEY ON THE BAKING QUALITY AND NUTRITIVE PROPERTIES OF WHITE BREAD. Jour. Dairy Res. 12: 184-212. May 1941. 44.8 J823

A study of the technical and nutritional aspects of adding roller-dried skim milk and roller-dried whey to white flour.

——— and KON, S. K. (1030)
STUDIES ON THE METABOLISM OF CALCIUM AND PHOSPHORUS AND ON THE AVAILABILITY OF THESE ELEMENTS FROM MILK AND FROM AN INORGANIC SOURCE. Biochem. Jour. 33: 173-191. February 1939. 382 B52

The calcium from milk was found in rat experiments to be more available than when obtained from salts. In the presence of extra phosphorus suboptimal quantities of calcium were retained from spray-dried milk with an efficiency of 98.1 percent.

HILLIG, F. (1031)
COMPOSITION OF THE ASH OF DRIED SKIM MILK AND ITS RELATION TO NEUTRALIZATION. Assoc. Off. Agr. Chem. Jour. 24: 744-751. August 1941. 381 As7

Part of the sodium or potassium added to milk is not recovered in the soluble ash. Part of the sodium lactate added to milk is recovered in the insoluble ash. The addition of calcium lactate causes an unexpected increase in the alkalinity of soluble ash. Unquestionably a base exchange reaction is involved.

——— (1032)
EFFECT OF NEUTRALIZATION ON SOUR MILK IN THE MANUFACTURE OF DRIED SKIM MILK. Assoc. Off. Agr. Chem. Jour. 25: 253-264, illus. Feb. 15, 1942. 381 As7

Procedures are detailed for the determination of moisture, titratable acidity, lactic acid, ash, alkalinity of ash, water-soluble ash, and formic and acetic acids. Data are tabulated and indicate the methods suitable for detecting the use of sour milk and neutralizers for manufacture. The alkalinity of the ash is of most importance in detecting neutralization.

——— (1033)
REPORT ON DRIED MILK. Assoc. Off. Agr. Chem. Jour. 1:368-370. August 1938. 381 As7

The determination of lactic acid was made in two samples of dry skim milk by the colorimetric method. A collaborative report is tabulated. Further studies are recommended.

——— (1034)
REPORT ON DRIED MILK. Assoc. Off. Agr. Chem. Jour. 22: 489. August 1939. 381 As7

Lactic acid was determined by collaborators in two samples of dry skim milk by the colorimetric and the Troy-Sharp aldehyde methods. Results are given in a table, p. 496.

——— (1035)
REPORT ON DRIED MILK. Assoc. Off. Agr. Chem. Jour. 24: 548-550. August 1941. 381 As7

The Troy-Sharp aldehyde method and the colorimetric method of determining lactic acid in neutralized and unneutralized dry skim milk were compared. Results are discussed and tabulated.

HILLIG, F. (1036)
REPORT ON LACTIC ACID. Assoc. Off. Agr. Chem. Jour. 25: 602. August 15, 1942. 381 As7

Lactic-acid determinations were made by the colorimetric method of two samples of dry skim milk, one neutralized and the other unneutralized. Collaborative results are tabulated. The method is recommended for tentative adoption.

——— (1037)
REPORT ON LACTIC ACID IN DRIED SKIM MILK. Assoc. Off. Agr. Chem. Jour. 23: 467. August 1940. 381 As7

An apparent decrease in the lactic-acid content in this product upon storage is shown in a table compiled from results obtained by the colorimetric method of determination on six samples.

——— (1038)
REPORT ON NEUTRALIZERS IN DAIRY PRODUCTS. Assoc. Off. Agr. Chem. Jour. 21: 371-372. August 1938. 381 As7

Determinations of lactic acid, titratable acidity, volatile acidity, and the alkalinities of the ash for interpreting neutralization in dry skim milk were made and are shown in a table.

——— (1039)
REPORTS ON NEUTRALIZERS IN DAIRY PRODUCTS. Assoc. Off. Agr. Chem. Jour. 22: 495-497. August 1939. 381 As7

Lactic acid was determined in two samples of dry skim milk by the colorimetric and the Troy-Sharp methods, and the titratable acidity and the alkalinity of total and water-soluble ash were also determined. Collaborative results are tabulated.

——— (1040)
REPORT ON NEUTRALIZERS IN DAIRY PRODUCTS. Assoc. Off. Agr. Chem. Jour. 23: 468-469. August 1940. 381 As7

Determinations of alkalinity in dry skim milk were made by the Tillmans-Bohrmann method. Determinations of acidity were made by the direct-titration, the lead-acetate, and the Van Slyke methods. Results are described briefly.

——— (1041)
REPORT ON NEUTRALIZERS IN DAIRY PRODUCTS. Assoc. Off. Agr. Chem. Jour. 24: 556-559. August 1941. 381 As7

Further determinations of ash alkalinity of dry skim milk were made by the Tillman-Bohrmann method, which is described. Results are tabulated.

The alkalinity of the ash and the water-soluble ash of a number of known neutralized and unneutralized dry skim milks were determined and tabulated. The method is described.

Alkalinity determinations were also made on a reconstituted dry skim milk to which sodium bicarbonate had been added.

——— (1042)
REPORT ON NEUTRALIZERS IN DAIRY PRODUCTS. Assoc. Off. Agr. Chem. Jour. 25: 610-612. Aug. 15, 1942. 381 As7

The determinations of alkalinity of neutralized and unneutralized dry skim milk by the Tillmans-Bohrmann method were made, and results are tabulated. It is recommended that the method be adopted as tentative for detecting neutralization.

HODSON, A. Z., and NORRIS, L. C. (1043)
A FLUOROMETRIC METHOD FOR DETERMINING THE RIBOFLAVIN CONTENT OF FOODSTUFFS. Jour. Biol. Chem. 131: 621-630. December 1939. 381 J824

Dry skim milk, whey, and yeast were included in the foodstuffs studied. Results agree with those secured by the microbiological method of Snell and Strong. The fluorometric method is described in detail. Milk and milk products should be extracted with an acid-acetone mixture and reduction with hyposulfite and stannous chloride may be omitted.

HOFFMANN, W. (1044)
LYMPHOSARKOM UND ERNÄHRUNG MIT BESTRAHLTER TROCKENMILCH. Schweiz. Med. Wchnschr. 71: 695-696. May 31, 1941. Army Med. Libr.

In a case of lymphosarcoma in a young child whose diet consisted of irradiated dry milk, a question is raised as to whether any possible connection exists between the disease and the diet.

HOLLENDER, H. A., and TRACY, P. H. (1045)
THE RELATION OF THE USE OF CERTAIN ANTIOXIDANTS AND METHODS OF PROCESSING TO THE KEEPING QUALITY OF POWDERED WHOLE MILK. Jour. Dairy Sci. 25: 249-274. March 1942. 44.8 J822

A study to determine to what extent the antioxidants that have been found to retard or prevent the development of the oxidized flavor in fluid-milk products would produce similar results in powdered whole milk. The relation of variations in pasteurizing temperature, moisture content, type of container used, and storage temperature to the keeping quality of the powdered milks was determined.

HOLM, G. E. (1046)
DRIED MILKS. U. S. Bur. Dairy Indus. BDIM-812, rev., 8 pp. Washington, D. C. 1942. [Processed.] 1.973 D4D83

Contents: Production of Dried Milks; Processes of Manufacture of Dried Milks; Manufacture of Malted Milks; Cost of Drying Milks; Nutritive Value of Dried Milks; Uses of Dried Milks; Method of Reconstitution of Dried Milks; Keeping Quality of Dried Milks; Definitions and Standards; Manufacturers of Milk Driers; Manufacturers of Dried Milk Products.

HORRALL, B. E., and MAUGHAN, M. O. (1047)
IMPROVING CHOCOLATE DRINKS BY THE ADDITION OF NON-FAT DRY MILK SOLIDS. Milk Dealer 33(3): 24-25, 48. December 1943. 44.8 M595

HOUSE, F. F. (1048)
NEW DEVELOPMENT IN MILK DRYERS. *In* Ill. Univ. Dept. Dairy Husb., Material Presented at Dairy Manufacturers Short Course, 1939, pp. 223-230. Urbana, 1939. [Processed.] 44.9 I163M

"A survey of modern drum driers and drying plants. Operating costs of a typical plant, using various steam or vapor pre-heating methods, are given."—Index to Lit. of Food Invest. 14(1): 14. June 1942.

HOWAT, G. R., SMITH, J. A. B., WAITE, R., and WRIGHT, N. C. (1049)
FACTORS AFFECTING THE SOLUBILITY OF MILK POWDERS. IV. THE INFLUENCE OF SPEED AND DURATION OF STIRRING ON SOLUBILITY, WITH A DESCRIPTION OF A RAPID METHOD FOR SOLUBILITY DETERMINATIONS. Jour. Dairy Res. 10: 498-514. September 1939. 44.8 J823

Contents: I, The Effect of Speed and Duration of Stirring on the Apparent Solubility; II, The Relation between the Solubility of the Protein and That of the Total Solids; III, A Rapid Method for Determining the Solubilty of Milk Powders; IV, The Estimation of the Solubility by the Sediment Method.

HUNT, E. P. (1050)
DRY SKIM MILK IN LOW COST DIETS. Child Devlpmt. 10: 241-268. December 1939. 320.8 C436

Appraises "the dietary effects of dry skim milk supplements in low-cost diets" and measures "the nutritional effects of increasing the milk solids other than fat in diets deficient in milk products."

HUNZIKER, O. F. (1051)
THE UTILIZATION OF SURPLUS MILK FOR THE MANUFACTURE OF SUCH PRODUCTS AS MILK POWDER, CONDENSED MILK, ETC. U. S. Dept. State Pub.

1277 (Conf. Ser. 38), pp. 71-77. Washington, D. C. 1939. 150 C76

Essentially the same report, with title "Utilizing Surplus Milk," *in* Dairy Indus. [London] 2: 341-346. September 1937. 44.8 D1427

Essentially the same report, translated into French, with title "L'Utilisation des Excédents de Lait Considérée du Point de Vue de la Fabrication des Conserves de Lait," *in* Lait 19 (181): 92-108. January 1939. 44.8 L143

A summary of papers presented before the Eleventh International Dairy Congress, followed by a general discussion of some of the more important problems involved. Difficulties in the manufacture and storage of whole-milk powder are emphasized.

HYNES, L. J. (1052)

SMALL-SCALE PRODUCTION. HINTS FOR THE MANUFACTURER-RETAILER. Dairy Indus. 4: 197-198, 238-239. May, June 1939. 44.8 D1427

A description of whole- and skim-milk powders, their use in the mix, and their storage are included in this discussion of the problems of the small-scale ice cream manufacturer.

ITZEROTT, A. G. (1053)

COPPER AND IRON IN AUSTRALIAN DAIRY PRODUCTS. Austral. Inst. Agr. Sci. Jour. 8: 119-120. September 1942. 23 Au74

JACK, E. L. (1054)

THE MAGNITUDE OF THE VOLUME CHANGE ACCOMPANYING WATER SORPTION IN DRY MILK SOLIDS. Amer. Dairy Sci. Assoc. West. Div. Proc. Ann. Mtg. (1938) 24: 61-67. [Processed.] 44.9 Am342

In this preliminary report a method is described for determining the volume contraction by use of a dilatometer, and the relation of volume contraction to water sorption is discussed.

——— (1055)

WATER SORPTION BY DRY MILK SOLIDS. Jour. Dairy Sci. 22: 353-361, 761-766; 23: 221-226. May 1939, March 1940. 44.8 J822

Contents: I, The Effect of Processing Treatments on Volume Contraction; II, The Relation between Volume Contraction and the Degree of Sorption; III, A Comparison of Results Obtained by the Cryoscopic, Vapor Pressure, and Volume Contraction Methods.

——— and HENDERSON, J. L. (1056)

PREVENTING OFF-FLAVORS IN DRIED WHOLE MILK. Food Indus. 14(3): 50-52, illus. March 1942. 389.8 F737

Also *in* Food Industries, Dehydrated Foods Manual, pp. 70-71. New York. 1943. 389.8 F733

A study of the use of Avenex No. 7, Avenol, and ascorbic acid as antioxidants, and of high-temperature pasteurization, in roller-dried whole milk.

——— and WASSON, A. J. (1057)

THE RELATION OF CERTAIN FACTORS TO THE DRYING OF WHEY MIXTURES ON THE ATMOSPHERIC DRUM DRIER. Jour. Dairy Sci. 24: 85-92. January 1941. 44.8 J822

A study of the properties of different combinations of whey and film-forming materials which might yield a satisfactory sheet when scraped from the drums.

JUKES, T. H., and RICHARDSON, G. A. (1058)

ASSAYS OF RIBOFLAVIN AND THE FILTRATE FACTOR IN CERTAIN MILK PRODUCTS. Jour. Agr. Res. 57: 603-610. Oct. 15, 1938. 1 Ag84J

Dried whey an excellent source of riboflavin.

JUNG, F. (1059)

ÜBER DEN VITAMIN C-GEHALT VON TROCKENMILCH. Klin. Wchnschr. 19: 153-155. Feb. 17, 1940. 448.8 K68

"The vitamin-C content of various dried milk preparations used for infant feeding was only slightly lower than that of fresh."—Brit. Chem. and Physiol. Abs., A. III, 1941: 375.

KEARL, B. (1060)
LEAN MEAT OF DAIRY FOODS. Hoard's Dairyman 87: 488. Sept. 25, 1942. 44.8 H65

Nutritional value and uses of dried skim milk.

KEMMERER, A. R. (1061)
REPORT ON RIBOFLAVIN. Assoc. Off. Agr. Chem. Jour. 23: 346-351. May 1940. 381 As7

Samples of dry skim milk and of yeast were sent to collaborators for analysis by a colorimetric procedure herein described and by other methods, with emphasis on the bacteriological method. Results are tabulated and discussed.

——— (1062)
REPORT ON RIBOFLAVIN. Assoc. Off. Agr. Chem. Jour. 24: 413-423. May 1941. 381 As7

The colorimetric, fluorometric, and microbiological methods were used in analyzing samples of dry skim milk and of yeast. Methods are described in detail and results are discussed and tabulated. Other methods with which they were familiar were also used. It is recommended that the bacteriological and fluorometric methods be adopted tentatively.

KENDALL, N. (1063)
THIAMIN CONTENT OF VARIOUS MILKS. Jour. Ped. 20: 65-73. January 1942. 448.8 J8291

Most of the remade dry milks assayed contained 30-60 percent less thiamine than fresh milk.

KOLLER, E. F. (1064)
WARTIME CHANGES IN THE MINNESOTA DAIRY INDUSTRY. Minn. Univ. Div. Agr. Econ. and Agr. Ext. Farm Business Notes, No. 246, pp. 1-2. June 22, 1943. 275.29 M663

Deals chiefly with milk drying.

KON, S. K. (1065)
BIENNIAL REVIEWS OF THE PROGRESS OF DAIRY SCIENCE. SECTION D. THE NUTRITIONAL VALUE OF MILK AND MILK PRODUCTS. Jour. Dairy Res. 11: 196-224. May 1940. 44.8 J823

Research work conducted with spray-dried and roller-dried milk during 1938 and 1939 is included with that of other milk products considered in this review, pp. 208-211.

——— (1066)
RELATIVE NUTRITIVE VALUE OF DIFFERENT FORMS OF MILK. Nature [London] 148: 607-609. Nov. 22, 1941. 472 N21

The composition and relative nutritive values of different forms of liquid, condensed, and dried milks are discussed and tabulated. The effect of processing and storing on vitamin content is emphasized. Roller-dried whole milk, spray-dried whole milk, and dried skim milk are included.

*KRYLOW, A. (1067)
ÜBER DEN VITAMINGEHALT DER AUS DEM MILCHPULVER REGENIERTEN MILCH. Milch- u. Butter- Indus. [Molatschno-Masslodelnaja Promyschlennost.] 5(2): 36. March, April 1938. [Abstract *in* Chem. Zentbl. 110: 4546. 1939.]

LEIGHTON, A. (1068)
TWENTY-FIVE YEARS OF QUALITY IMPROVEMENT IN THE ICE CREAM INDUSTRY: SOME OBSERVATIONS ON QUALITY IMPROVEMENT. Ice Cream Rev. 26(6): 56-57. January 1943. 389.8 Ic22

Milk powder is mentioned as a high-quality reserve source of serum solids.

LIPMAN, L. D., and MUELLER, W. S. (1069)
THE EFFECT OF COCOA UPON THE DIGESTIBILITY OF MILK PROTEINS. Jour. Dairy Sci. 24: 399-408. May 1941. 44.8 J822

In the course of experiments showing that cocoa adversely affects the digestibility of whole-milk powder, a value of 85.3 percent was obtained for the digestibility of milk protein in the powder.

[LIPS, A., and MCFARLANE, W. D.] (1070)
EXPERIMENTS ON WHEAT GERM OIL IN SPRAY-DRIED WHOLE MILK POWDER. Food Materials 2(5): 2-3. May 29, 1942. 389.8 F7393

The use of wheat-germ oil in dried milk to reduce spoilage. An authorized reprint of the report of the research carried on at McGill University.

LIZÉE, D. (1071)
L'UTLISATION DES EXCÉDENTS DE LAIT POUR LA FABRICATION DE PRODUITS LAITERS TELS QUE LAITS CONDENSÉS, POUDPE DE LAIT ETC. XI Milchw. Weltkong. Berlin (1937) Wiss. Ber. 2: 248-249. 44.9 In8211

Concentrated- and powdered-milk manufacture is not recommended in France for utilization of excess milk supplies.

LUCIA, F. B. (1072)
WHAT UNIFORMITY MEANS IN MARKETING MILK POWDER. Natl. Butter & Cheese Jour. 29(17): 18-20. Sept. 10, 1938. 286.85 B98Bu

Account of the expansion of the dry-milk industry; markets and processes for manufacturing dry-milk solids.

MCCANN, R. (1073)
THE DRY MILK SITUATION. Natl. Butter and Cheese Jour. 32(11): 10-11, 43. November 1941. 286.85 B98Bu

The value of nonfat solids of milk in relation to milk fat is discussed and the necessity of manufacturers' utilizing the total solids of milk and building up markets for these supplies are stressed. The work of the American Dry Milk Institute toward building up the industry is outlined.

MCCLURE, F. J. (1074)
MICRODETERMINATION OF FLUORINE BY THORIUM NITRATE TITRATION. Indus. and Engin. Chem., Analyt. Ed. 11(3): 171-173. Mar. 15, 1939. 381 J825A

The method described was found to be inapplicable to skim milk powder, which is extremely low in fluorine and high in total ash.

MACDONALD, S. G. (1075)
PERUVIAN MARKET FOR MILK POWDER AND CONDENSED MILK. Canada Dept. Trade and Com., Com. Intel. Jour. 58: 1040-1042. June 25, 1938. 286.8 C16

MACKAY, H. M. M. (1076)
SOYA BEAN FLOUR WITH DRIED MILK. A CHEAP AND EFFICIENT SUBSTITUTE FOR BREAST MILK. Arch. Dis. in Childhood 15: 1-26. March 1940. 448.8 Ar28

In a study with 225 infants the control group was fed dry whole milk, iron, and cod-liver oil. The other group received equal parts of dry whole milk and a soybean-flour preparation (yolac) with cod-liver oil. The soybean diet was found to be sufficiently good to be used where other breast-milk substitutes are either too expensive or not available.

——— (1077)
VITAMIN A REQUIREMENTS OF INFANTS: THE HEALTH OF INFANTS FED ON ROLLER-PROCESSED DRIED MILK, WITH AND WITHOUT A SUPPLEMENT OF VITAMIN A. Arch. Dis. in Childhood 14: 245-258. September 1939. 448.8 Ar28

No deficiency was found as judged by weight gains, resistance to several types of infection, and skin texture in this study with two groups of infants. This finding is at variance with a previous study and it is concluded that this time the basal diet used supplied sufficient vitamin A.

MCKIBBIN, J. M., WAISMAN, H. A., MICKELSEN, O., and ELVEHJEM, C. A. (1078)
HOW DO COMMON FOODS COMPARE IN NICOTINIC ACID CONTENT? Wis. Agr. Expt. Sta. Ann. Rpt. (1939) 56 (pt. 1, Bul. 446): 40-41. Madison. November 1939. 100 W75

Among the foods assayed was skim-milk powder which contained 0.05 to 0.15 milligrams of nicotinic acid per gram. Dogs kept on deficient diets were used for the assays.

McVEY, W. C., and McMILLIN, H. R. (1079)
THE DETECTION AND DETERMINATION OF DRIED SKIM MILK IN MEAT PRODUCTS. Assoc. Off. Agr. Chem. Jour. 23: 811-821. November 1940. 381 As7

An outline is presented of several tests based on procedures for the detection of lactose by the formation of lactosazone, for the estimation of calcium, and for the determination of lactose by selective fermentation.

*MASSATSCH, C. (1080)
AUFGESCHLOSSENES MAGERMILCHPULVER (KAHLERIN) UND SEINE VERWENDBARKEIT IN DER WURSTWARENFABRIKATION. Deut. Lebensmtl.-Rundschau 1938, No. 23, pp. 287-289.

An examination of the sample showed water, 9.33 percent; ash, 9.12 percent; albumin, 32.08 percent; and milk sugar, 44.64 percent. Albumin imparts a succulent quality to sausage by its property of swelling.—Based on abstract *in* Chem. Zentbl. 110 (1): 1681. 1939.

MATTICK, A. T. R., HISCOX, E. R., and DAVIS, J. G. (1081)
BIENNIAL REVIEWS OF THE PROGRESS OF SCIENCE. SECTION B. BACTERIOLOGY AND MYCOLOGY APPLIED TO DAIRYING. Jour. Dairy Res. 12: 350-390. September 1941. 44.8 J823

Literature on canned and dried milk is reviewed, pp. 378-379.

MAUGHAN, M. O. (1082)
THE DRY MILK INDUSTRY—ITS PRESENT TRENDS AND FUTURE OUTLOOK. Natl. Butter and Cheese Jour. 34(3): 10-11, 40, 42. March 1943. 286.85 B98Bu

MENDELSOHN, S. (1083)
DISPERSING AGENTS AS STABILISING MEDIA IN BAKING POWDERS. II. Food Manufacture 13: 333-336. October 1938. 389.8 F736

The admixture of dry sweet milk and dry buttermilk with leavening mixtures improves baking performance and quality of baked goods. Dry buttermilk and dry cultured skim milk are suggested by other investigators for total or partial replacement of starch and acid reagents in leavening mixtures.

MEULEMANS, O., and DEHAAS, J. H. (1084)
VITAMIN A, CAROTENE AND VITAMIN C CONTENT OF CANNED MILK. Amer. Jour. Dis. Children 56: 14-21. July 1938. 448.8 Am38

Milk powder after dilution contained about one-half the vitamin C that fresh milk contained, and the same amount of vitamin A and carotene as that in fresh (stall or pasture) milk.

MILLER, N. J., and PRICKETT, P. S. (1085)
NOTE ON VIOLET RED BILE AGAR FOR DETECTION OF EOCHERICHIA COLI. Jour. Dairy Sci. 21: 559-560. September 1938. 44.8 J822

It is reported that in samples of contaminated powdered milk Bacto Violet Red Bile Agar can be used to detect and to enumerate the organisms present.

MOHAMMAD, A., EMERSON, O. H., EMERSON, G. A., and EVANS, H. M. (1086)
PROPERTIES OF THE FILTRATE FACTOR OF THE VITAMIN B_2 COMPLEX, WITH EVIDENCE FOR ITS MULTIPLE NATURE. Jour. Biol. Chem. 133: 17-28. March 1940. 381 J824

In these experiments with rats it was found that dry whole milk is low in its content of both the antigraying and the growth-stimulating filtrate factor. The potency was also determined of filtrate-factor preparations from cane molasses, aqueous rice bran extract, alcohol-soluble liver, and brewers' yeast.

*MOHR, W., and EYSANK, E. (1087)
INVESTIGATIONS ON SPRAY-PROCESSED BUTTERMILK POWDER. Molk.-Ztg. [Hildesheim] 55: 1187-1188. 1941.

Buttermilk powder having a pH of approximately 4.6 is particularly useful in children's rations. The solubility of buttermilk powder is 65 percent to 69 percent. The powder keeps well for from 4 to 7 months at room temperature if well packaged.—Based on abstract *in* Chem. Abs. 37: 2832. 1943.

MOHR, W., RITTERHOFF, SCHWARZ, and others. (1088)
DIE LAGERFÄHIGKEIT VON VOLLMILCHPULVER IN ABHÄNGIGKEIT VON ZUSAMMENSETZUNG, HERSTELLUNG UND LAGERUNGSBEDINGUNGEN. Molk.-Ztg. [Hildesheim] 52: 1278-1281. June 7, 1938. 44.8 M73

A study of the keeping quality of five drum-dried whole-milk powders under storage at room temperature and 0° C. as influenced by method of preparation, copper and iron content, and packaging.

NATIONAL INSTITUTE FOR RESEARCH IN DAIRYING. (1089)
ANNUAL REPORT FOR THE YEAR ENDING 30TH SEPTEMBER 1938. 92 pp. Reading, England. 1939. 44.9 N211

Nutritive value of dried milk, pp. 50-51.

NEW YORK ACADEMY OF MEDICINE SUBCOMMITTEE OF THE COMMITTEE ON PUBLIC HEALTH RELATIONS. (1090)
RECONSTITUTED MILK. N. Y. Acad. Med. Bul. 18: 488-489. July 1942. 448.9 N48

Review *in* Nutr. Rev. 1: 71-72. 1943.

In this report reconstituted milk is defined and compared with fresh milk; its usefulness is discussed, and recommendation is made that the Academy indorse its use under certain conditions in areas where natural milk of proper hygienic standard is not easily obtainable.

NICHOLS, A. A. (1091)
BACTERIOLOGICAL STUDIES OF SPRAY-DRIED MILK POWDER. Jour. Dairy Res. 10: 202-230. May 1939. 44.8 J823

Excerpts *in* Austral. Milk and Dairy Prod. Jour. 8(11): 35-36. November 1941. 44.8 Au72

Methods are described which were used in the examination of over 400 samples. Information is given regarding the bacteriological quality of spray-dried milk powder, the keeping quality of reconstituted milk and effect of storage at 60° F., the bacterial flora of dried-milk powder, and the factors affecting variability in bacteriological quality of milk powders. The value of the methylene blue reduction test is discussed, and the desirability of establishing definite grades for spray-dried milk is emphasized. During storage viable bacteria in powdered milks tend to die out. Storage under nitrogen reduced the rate of this destruction.

NOLTE, L. W. (1092)
EXPANDING MARKET IN THE BAKING INDUSTRY. Ohio State Univ. Dairy Technol. Conf. Abs. of Material 1941: 47-49. [Processed.] 44.9 Oh35M

Reprinted with title "The Baking Industry—a Market for Dry Milk," *in* Natl. Butter and Cheese Jour. 32(12): 14-15. December 1941. 286.85 B98Bu.

Statistics presented show that the baking industry consumed over 162 million pounds of dried milk in 1939, an increase of 343.5 percent over figures for 1925. Research and educational work helped to make this progress possible.

——— (1093)
STRENGTHENING THE STAFF OF LIFE. Hygeia [Chicago] 18: 336-338, 373. April 1940. 449.8 H993

A review of experiments on increasing the nutritive value of bread with dry milk.

NORTH, C. E. (1094)
RECONSTITUTED MILK. OUR ANSWER TO WAR-TIME SHORTAGES. Milk Dealer 32(1): 34, 36, 38, 40. October 1942. 44.8 M595

Historical review of the manufacture of dry milk and milk fat, and of methods and equipment used in the reconstitution of milk from them.

OFELT, C. W., and LARMOUR, R. K. (1095)
THE EFFECTS OF MILK ON THE BROMATE REQUIREMENTS OF FLOURS. Cereal Chem. 17: 1-18. January 1940. 59.8 C33

"In general the inclusion of 6% dry-milk solids creates a tolerance toward bromate which tends to prevent damage to loaf volume and to grain and texture when large dosages of this reagent are used. Even when the effect is small for loaf volume it remains marked for grain and textures. This buffering effect toward bromate has important commercial significance because it provides a safe-guard against the possibility of damaging flours that have already been brought close to their optimum 'oxidation' condition by bleaching or by the addition of other oxidizing agents . . .

"Dry-milk solids, together with the appropriate amounts of potassium bromate, produced increases in loaf volumes and improvements in texture beyond what could be obtained with optimum amounts of bromate alone."

O'MALLEY, C. M., and BALDI, E. J. (1096)
COMPOSITION AND THIAMIN AND RIBOFLAVIN CONTENT OF DEFATTED MILK SOLIDS. Jour. Milk Technol. 5: 138-140. May/June 1942. 44.8 J824

Thirty-two samples of defatted milk solids from the major milk-producing States during the spring of 1941 were analyzed for moisture, fat, protein, lactose, ash, calcium, and phosphorus, and assayed for thiamine and riboflavin. No correlation was found between the major constituent or the vitamins and the geographic origin of the samples.

ORODENKER, M. H. (1097)
NEW MACHINE MAKES MILK FOR SAILORS AND MERCHANT MARINES. Dairy World [Chicago] 22(2): 12-13. July 1943. 44.8 D1423

Description of the mechanical cow, which remakes milk from milk powder.

PAHLKE, A. F. (1098)
DRY MILK SOLIDS AS AN INGREDIENT IN MANUFACTURED FOODS. Food in Canada 3(3): 11-13. March 1943. 389.8 F7323

PAISSEAU, G. (1099)
SUR L'EMPLOI DU LAIT SEC ACIDIFIÉ CHEZ LE NOURRISSON MALADE. Rev. Franç. de Ped. 14: 614-626. 1938. Army Med. Libr.

Observations are made on the feeding value of acidified dry whole milk for infants and its effectiveness in improving or curing digestion disturbances, infections, and other disorders.

POMPA, A. (1100)
THE ART OF ICE CREAM MAKING. PART XIII. WHAT FRESHNESS AND QUALITY MEAN. Dairy Indus. 4: 313-315. August 1939. 44.8 D1427

Milk powder is included in this discussion of the principal ingredients in ice cream.

PRICKETT, P. S. (1101)
CONTROL OF BACTERIA IN DRY MILK. Natl. Butter and Cheese Jour. 34(6): 16-18, 20; (7): 16-18, 20, 22. June, July 1943. 286.85 B98Bu

——— (1102)
SANITARY CONTROL OF DRIED MILK. Jour. Milk Technol. 2: 133-137. May 1939. 44.8 J824

Some of the more important bacteriological procedures applicable to dry milks are discussed briefly, and it is stated that, in view of the volume of dry milk consumed annually, this product should be subject to the sanitary control applied to other dairy products.

ROEHM, L. S., STENGER, V. A., and SHRADER, S. A. (1103)
THE FUMIGATION OF DAIRY PRODUCTS WITH METHYL BROMIDE. Jour. Dairy Sci. 26: 205-211. February 1943. 44.8 J822

Dry skim milk, butter, and several kinds of cheese were fumigated for insect control under various laboratory and commercial conditions and the residual bromide contents determined. The residues are present in insignificant amounts after the escape of the fumigant, and are entirely inorganic.

RUSSELL, O. M., and DAHLE, C. D. (1104)
THE PREVENTION OF OXIDIZED FLAVOR IN MILK AND ICE CREAM BY THE USE OF CONCENTRATED MILK PRODUCTS. Jour. Dairy Sci. 26: 25-35. January 1943. 44.8 J822

Concentrated and dried milks were shown to act as antioxidants in fluid milk and ice cream. Concentrated whole milk and powdered whole milk were more effective than were concentrated or powdered skim milk.

SCHÄTZEL and CLAUSEN. (1105)
LAGERUNGSVERSUCHE AN VOLLMILCHPULVER. Molk.-Ztg. [Hildesheim] 53: 1532-1534. June 27, 1939. 44.8 M73

Dried milk packed under vacuum was found to be better than the control after 8 months storage. Similar results were obtained with pressed dried-milk cakes. The keeping quality of dried-milk powder was as good or even better than that of its pressed form when stored under vacuum. Milk packed in tins or in glass containers kept better than did those packed in wood containers. The results of experiments in which milks were packed in nitrogen and oxygen, respectively, were not conclusive.

*SCHLOMER, A., and CATRAVAS, G. (1106)
[RELATION OF THE PHYSICAL-CHEMICAL STATE OF LACTOSE TO THE CAPACITY OF ETHER FOR EXTRACTING FAT FROM WHOLE-MILK POWDER OF VARIOUS TYPES.] Ztschr. f. Untersuch. der Lebensmtl. 79: 459-563. 1940. [Abstract in Chem. Abs. 34: 5550-5551. 1940.]

SCHOBER, K. (1107)
MAGERMILCHTROCKNUNG, IHRE BEDEUTUNG UND WÄRMEWIRTSCHAFT. Chem. Fabrik 11:313-320. June 22, 1938. 384 C428

Topics: Drying of skim milk; notes on processes usually employed; varieties and use of dried milk; basic calculations; determination of drying costs and problems of fuel economy; nutritive value of skim milk.

SCHUBRING, W. (1108)
THE PRODUCTION AND INTERNATIONAL TRADE OF PRESERVED MILK. Internatl. Inst. Agr. Internatl. Rev. Agr. 30: 556S-561S. June 1939. 241 In82

Gives imports and exports of dried milk by country for 1927-1938.

SCHULZ, M., and EUWENS, F. (1109)
DIE BEDEUTUNG DER MILCH-PRODUKTEN-HALTBARKEITSPROBE UND DER KEIMZÄHLUNG FÜR DIE VERBESSERUNG VON WURSTBINDEMITTELN. Deut. Molk.-Ztg. 59: 1733-1735. Dec. 8, 1938. 44.8 Su2

Dry skim milk and edible casein have value as binders in the sausage industry. It is desirable that their bacterial count be as low as possible.

——— and EUWENS, F. (1110)
KEFIRPULVER, HERSTELLUNG, BIOLOGISCHE, CHEMISCHE UND PHYSIKALISCHE EIGENSCHAFTEN. Molk.-Ztg. [Hildesheim] 52: 2966-2968. Dec. 13, 1938. 44.8 M73

SCHWARZ, G., and FISCHER, O. (1111)
EINE VEREINFACHTE METHODE ZUR EISEN UND KUPFERBESTIMMUNG IN MILCH UND MILCHERZEUGNISSEN. Molk.-Ztg. [Hildesheim] 54: 345-346. Mar. 15, 1940. 44.8 M73

A simple method developed by the authors for the determination of iron and copper in milk and milk products is described, and data are given showing the amount in each of several dairy products, including dry milk.

——— and MUMM, H. (1112)
[THE ASH CONTENT AND THE ALKALINITY OF MILK POWDER ASH.] Deut. Molk.-Ztg. 63: 229-230. 1942. [Abstract in Chem. Abs. 37: 5794. 1943.]

——— and MUMM, H. (1113)
QUALITY CONTROL DATA IN THE PRODUCTION OF PRESERVED MILK IN THE YEARS 1936-1938. IV. MILK POWDER. Deut. Molk.-Ztg. 60: 1008-1010. 1939.

"Data pertaining to 300 samples of drum-dried skim milk and to 300 samples of whole-milk powder are given. Variations in and average values of moisture, fat, H-ion concentration, degree of acidity, and solubility are given for the interval 1936-1938."—Chem. Abs. 34: 2941. 1940.

SCHWEIGART, H. A., and HEUCKE, R. (1114)
ÜBER HALTBARKEIT UND VERDERBSERSCHEINUNGEN VON VOLLMILCHPULVER. Vorratspflege u. Lebensmtlforsch. 1: 195-204. April 1938. 389.8 V91

Experiments to determine the keeping quality of whole-milk powder during storage.

SHARP, P. F., and DOOB, H., JR. (1115)
EFFECT OF HUMIDITY ON MOISTURE CONTENT AND FORMS OF LACTOSE IN DRIED WHEY. Jour. Dairy Sci. 24: 679-690. August 1941. 44.8 J822

A series of dried wheys containing either alpha hydrate or beta lactose anhydride as crystalline solid phase were exposed to atmosphere of several constant relative humidities to determine the equilibrium moisture content.

——— DOOB, H., JR. (1116)
QUANTITATIVE DETERMINATION OF ALPHA AND BETA LACTOSE IN DRIED MILK AND DRIED WHEY. Jour. Dairy Sci. 24: 589-602. July 1941. 44.8 J822

Details of procedure are given for determining the relative amounts of alpha and beta lactose, and also of the total amount of anhydrous lactose.

——— DOOB, H., JR., and HART, R. G. (1117)
PHYSICAL STATE OF LACTOSE AS INFLUENCING THE DETERMINATION OF MOISTURE IN DRY MILK PRODUCTS BY THE TOLUENE DISTILLATION METHOD. Jour. Dairy Sci. 21: 451-462. August 1938. 44.8 J822

The rate of removal of moisture from lactose in three different physical states was studied in different types of dried milk and whey.

SHAW, F. (1118)
TESTS FOR DAIRY PRODUCTS. Soc. Chem. Indus. Chem. and Indus. 61: 177-180. Apr. 18, 1942. 382 M31C

A general discussion of preliminary tests, sourness and acidity, solids content, and bacterial and cell content of milk. Tests for dry milk and for various other dairy products are also discussed.

SHERMAN, H. C., and PEARSON, C. S. (1119)
MODERN BREAD FROM THE VIEWPOINT OF NUTRITION. 118 pp. New York, Macmillan. 1942. 389.1 Sh5M

"The use of dried skim milk in breadmaking has rapidly grown to a point at which a large proportion of the baker's bread used in the United States has become nutritionally a much improved food."—Preface.

SHIELDS, J. B., FAIRBANKS, B. W., BERRYMAN, G. H., and MITCHELL, H. H. (1120)
THE UTILIZATION OF CALCIUM IN CARROTS, LETTUCE AND STRING BEANS IN COMPARISON WITH THE CALCIUM IN MILK. Jour. Nutr. 20: 263-278. Sept. 10, 1940. 389.8 J82

"The commercial dessication of milk does not appreciably impair the value of its calcium in the nutrition of growing animals."

SIEVERT, C. W. (1121)
HOW DRY MILK IS MADE. Amer. Miller 71(1): 146, 148. January 1943. 298.8 Am32

*ŠIMAN, J. (1122)
ÜBER DIE HALTBARKEIT VOLLFETTER TROCKENMILCH. Mlékařské Listy 34: 177-179. Sept. 18, 1942. [Cited *in* Chem. Zentbl. 114(1): 224. 1943.]

SMITH, J. A. B. (1123)
THE RAPID DETERMINATION OF PEROXIDE VALUES FOR THE FAT IN MILK POWDERS. Jour. Dairy Res. 10: 294-299. May 1939. 44.8 J823

SMITH, R. G. C. (1124)
MARKET FOR DRY MILK IN THE UNITED STATES. Canada Dept. Trade and Com., Com. Intel. Jour. 61: 734-735. Oct. 21, 1939. 286.8 C16

SORENSEN, C. M. (1125)
DETECTING THERMOPHILIC CONTAMINATION IN SKIM-MILK POWDER. Food Res. 3: 421-427. July/August 1938. 389.8 F7322

A method is suggested for the examination of dry skim milk for thermophiles and thermophilic spores. The total thermophilic counts were obtained by plating weak alkali solutions of the dry milk. The spore counts were obtained by plating dilutions of the above solution after autoclaving for 10 minutes at 5 pounds of steam pressure.

STAFFE, A., and ALFONSUS, H. (1126)
ÜBER DIE LÖSLICHKEIT DER AUS "NEUTRALISIERTER" MAGERMILCH ERZEUGTEN TROCKENMILCH. Österr. Milchw. Ztg. 45(7): 99-103. Apr. 5, 1938. 44.8 Os7

Dry skim milk is more soluble if the milk is neutralized before drying.

STAMBERG, O. E., and BAILEY, C. H. (1127)
DENSITY OF DRY MILK SOLIDS. Food Res. 5: 275-280. May/June 1940. 389.8 F7322

"Particles of dry milk solids, not over one and one-half percent fat, made by the spray process vary in apparent density owing to occluded air cells, but practically no air cells were observed in particles by the roller process. . . . A method for the determination of the density" is described. "Commercial dry milk solids made by the spray process varied widely in density index."—Summary.

——— and BAILEY, C. H. (1128)
DRY MILK SOLIDS FOR CAKE BAKING. Bakers Tech. Digest 13: 103-104, 107. December 1938. 389.8 Si1

Also *in* Canad. Dairy and Ice Cream Jour. 18(2): 24, 26, 43. February 1939. 44.8 C162

Types of dry-milk solids and methods and effects of using them in cake batters are discussed. It is indicated that there are no technical difficulties involved when high-quality dry-milk solids are used.

——— and BAILEY, C. H. (1129)
ON THE USE OF DRY MILK SOLIDS IN SPONGE CAKE. Bakers' Helper 73: 918-919, 923. May 11, 1940. 389.8 B17

A series of tests indicated that as high as 50 percent dry milk solids could be included in the mix, and that 15 or 30 percent were satisfactory. The method of adding dry milk solids to the mix is given.

STEGGERDA, F. R., and MITCHELL, H. H. (1130)
THE CALCIUM REQUIREMENT OF ADULT MAN AND THE UTILIZATION OF THE CALCIUM IN MILK AND IN CALCIUM GLUCONATE. Jour. Nutr. 17: 253-262. Mar. 10, 1939. 389.8 J82

"The calcium balance of an adult human subject receiving a basal low-calcium diet with varying supplements of calcium in milk solids and in calcium gluconate was followed throughout forty-three 4-day periods.

"For equilibrium 9.2 mg. of calcium per kilogram of body weight per day were required, about three-fourths of which were supplied either in milk solids or in calcium gluconate. The calcium in both of these forms was equally utilized, but only to the extent of 20 percent."—Summary.

SWOPE, W. D. (1131)
THE PENNSYLVANIA METHOD FOR DETERMINING THE PERCENTAGE OF FAT IN DAIRY PRODUCTS. Pa. Agr. Expt. Sta. Bul. 412, 18 pp. State College. 1941. 100 P381

Dried whole milk and dried cream, pp. 9-10. A table shows a comparison of the results obtained in testing dried whole milk and dried cream for fat by the Majonnier and Pennsylvania methods.

*THOMPSETT, R. E. (1132)
THE INSPECTION OF POWDERED WHOLE MILK. U. S. Army Med. Dept. Bul. 69, pp. 85-89. 1943. [Abstract *in* Chem. Abs. 37: 6751. 1943.]

United States Agricultural Adjustment Administration. Dairy Section. (1133)

dairy statistics by geographic divisions. 40 pp. Washington, D. C. 1938. [Processed.] 1.94 D14Ds

Includes statistics for dry milk and dried casein.

United States Agricultural Adjustment Administration. Division of Information. (1134)

dried milk, 100 pounds of skim milk make about 9 pounds of dried milk. 4 pp. Washington, D. C. 1941. [Processed.] 1.42 In3Dm

Description of the development of the dried-milk industry including information on methods of drying and uses of dried milk.

United States Agricultural Marketing Service. (1135)

production of manufactured dairy products, 1939, and statistics of dairy production, and prices, sales, and stocks of dairy products, 1939-1940. 82 pp. Washington, D. C. 1942. [Processed.] 1.9 Ec724D

Includes statistics on dry milk.

United States Bureau of Agricultural Economics. (1136)

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